

# SUPER SHEPHERD'S PIE

1  $\frac{1}{2}$  lb. lean ground beef 6-7 potatoes 3 carrots chopped 1 onion chopped 1 clove minced garlic 1 cup frozen corn 1 cup frozen green beans 1 cup frozen peas 1 tbsp. tomato paste 1 tsp. thyme 6 tbsp. butter  $\frac{1}{2}$  cup milk 1 tsp. salt 1 tsp. ground black pepper 1 package beef gravy mix prepared as per instructions 1 cup cheddar cheese shredded

## How to make it:

Peel and cut potatoes; cook in salted water until tender, about 20 minutes, drain. Add butter, milk, and mash; set aside. In large sauté pan add ground beef, salt, pepper and cook until browned. Transfer to casserole dish. Drain off all but about 1 tbsp. fat from sauté pan, add onions, carrots, and garlic and cook until tender. Add beans, corn, and peas. Cook for about 8 minutes (I usually add the beans and cook for a few minutes before adding peas and corn as they take a bit longer to cook. In the meantime prepare gravy mix as per instructions. When gravy is done add tomato paste and thyme. Stir gravy into the vegetable mix, then stir in ground beef and pour in casserole dish. Top with mashed potato mix, cover and bake 350 degrees for 30 minutes. Add shredded cheddar cheese and bake uncovered for an additional 10 minutes or until cheese is melted.

**Source: Susanrecipe**