



RENEWAL  
Garden & Compost

CSA:

Onion  
Garlic

Summer Squash

Scallions  
Turnips

Corn

# Hearty Shepherd's Pie



## SHOPPING LIST:

Ground Turkey or Beef  
Potatoes  
Worcestershire Sauce  
Paprika  
Chicken or Beef stock\*

\*use stock concentrate with a splash of potato cooking water for a thicker sauce!  
Oil, Salt, and Pepper (S&P)



## RECIPE:

### Step 1: Prepare ingredients

Salt & boil enough water for your potatoes. Dice the onion, squash, turnips, and potatoes. Slice the scallions—separate greens & whites. Remove corn from the cobb, mince garlic. Preheat oven to 375°F.

### Step 2: Boil Potatoes, Cook Meat

Add potatoes to boiling water. Heat oil in your largest skillet. Add minced garlic and scallion whites. After 30-60 seconds, add meat, S&P, and cook, breaking up, until no longer pink.

### Step 3: Cook Veggies

Remove meat from skillet onto a paper-towel lined plate. Add remaining veggies to skillet, season to taste, and cook until at your preferred done-ness. Drain and mash potatoes; season to taste.

### Step 4: Create Casserole

Add your meat back into the skillet with the veggies. Add Worcestershire sauce & a splash of stock. Cook until reduced and thickened. Transfer to a casserole dish and top with potatoes.

### Step 5: Finish & Serve

Top with paprika and bake in preheated oven until the peaks of the mashed potatoes start to get brown and crispy. Serve with scallion greens on top!

### Helpful Tips:

*Keep in casserole dish until ready to heat and serve!  
Great for freezing! Cook until inside reaches 165°F.*

*I recommend adding sour cream and garlic powder to your mashed potatoes! Yum!*

renewal.jaime@gmail.com