

Shepherd's Pie Recipe - Urbanzest.net

Prep Time: 20 minutes | **Cook Time:** 45 minutes | **Serves:** 6-8

Ingredients

For the Filling:

- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 2 carrots, diced
- 2 celery stalks, diced
- 2 cloves garlic, minced
- 1 ½ lbs ground lamb (or substitute with ground beef)
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 cup red wine
- 1 cup beef broth
- 1 cup frozen peas
- 1 teaspoon fresh thyme (or ½ tsp dried thyme)
- Salt and pepper to taste

For the Mashed Potato Topping:

- 2 lbs potatoes (Yukon Gold or Russet), peeled and cubed
 - ½ cup butter
 - ½ cup whole milk (or heavy cream for richer flavor)
 - Salt and pepper to taste
 - Optional: ½ cup grated Parmesan cheese for topping
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Instructions

1. **Prepare the Filling:** Heat olive oil in a large skillet over medium heat. Sauté the onion, carrots, celery, and garlic for about 5 minutes until softened. Add the ground lamb (or beef) and cook until browned. Drain excess fat if needed. Stir in the tomato paste and Worcestershire sauce; cook for 2 more minutes. Pour in the red wine and simmer for 5 minutes to reduce slightly. Add the beef broth and thyme. Let simmer for 10-15 minutes until the sauce thickens. Add the frozen peas and season with salt and pepper to taste. Set aside.

2. **Make the Mashed Potato Topping:** Boil the potatoes in salted water for about 15 minutes until tender. Drain and mash with butter and milk until smooth and creamy. Season with salt and pepper to taste.
 3. **Assemble the Pie:** Preheat the oven to 400°F (200°C). Spread the meat filling evenly in a 9x13-inch baking dish. Spoon the mashed potatoes over the top, spreading evenly. Use a fork to create ridges on the surface for texture. Optional: Sprinkle grated Parmesan cheese over the top.
 4. **Bake:** Bake for 20-25 minutes, or until the top is golden brown and bubbly. Let cool for 5-10 minutes before serving.
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Tips for Customization

- Add other veggies like mushrooms, corn, or green beans.
- Use a full-bodied red wine like Cabernet Sauvignon or Merlot for deeper flavor.
- Adjust the broth and wine ratio based on your taste preference.