



For the Filling:

2 pounds ground pork
1 onion chopped
2 garlic cloves minced
2 carrots chopped
2 celery stalks chopped
4 ounces mushrooms chopped
1 cup frozen green peas

1/3 cup ketchup

1 teaspoon beef bouillon

1 tablespoon soy sauce

For the Mashed Potatoes:

2 pounds potatoes cut into quarters

3 tablespoons unsalted butter softened

1 large egg

For the Filling:

In a large skillet cook the ground pork with the onion, garlic, carrots, celery, mushrooms, and frozen green peas until fully cooked through. Drain off excess fat.

Once the pork is cooked add ketchup, beef bouillon, and soy sauce. Mix to combine.

Add the pork to an 8-inch baking dish sprayed with non-stick cooking spray. Set aside.

For the Mashed Potatoes:

Bring a pot of salted water to a boil add the potatoes and cook until tender.

Mash the potatoes with the unsalted butter. Add in 1 large egg. Mix to combine.

Cover the pork mixture completely with the mashed potatoes.

If you desire with a fork, make a criss-cross pattern on top of the mashed potatoes.

Bake in a 350°F oven for 35-40 minutes or until golden brown on top.

Let cool for 10 minutes before serving.

Enjoy!