

THE CULINARY

Playground



Loaded Shepard's Pie

1/2 lb ground beef
1/2 small yellow onion, diced
1/2 C Frozen mixed veggies of choice, or combination (corn, peas, green beans & carrots)
2 medium yellow potatoes, baked
1 Tbs melted butter
1 Tbs whole milk (or half & half)
1 Tbs sour cream
1/4 cup shredded cheese
1 strip of bacon, snipped into small pieces
1 scallion

Preheat oven 375 degrees.

In an oiled pan over medium heat saute onion until translucent, about 2 minutes, Add ground beef and cook, breaking it up with a wooden spoon, until no pink remains.
Place in bottom of small casserole dish. Cover meat with mixed veggies.

In a medium bowl mash baked potato with a fork. Stir in butter, milk, sour cream,
1/8 cup cheese and 1/2 the bacon.

Add mashed potato mixture on top of veggies in "plops", trying to cover as much as possible.
Spread with a dampened butter knife.

Sprinkle remaining cheese, bacon and scallions over the potatoes.

Bake uncovered for 18 -20 minutes.