

Savory Shepherd's Pie

A classic English comfort dish with a twist! This savory Shepherd's Pie is loaded with flavorful minced meat and topped with creamy mashed potatoes.



Main Dish

English

45 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- Ingredients for 1 person:
- 150g minced beef
- 1 small onion, diced
- 1 carrot, diced
- 1/2 cup peas
- 1 clove garlic, minced
- 1/2 cup beef broth
- 2 cups mashed potatoes
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Preheat the oven to 200°C (400°F).
- 2 In a skillet, cook the minced beef until browned. Add the onion, carrot, peas, and garlic. Cook until vegetables are tender.
- 3 Stir in the beef broth and simmer for 5 minutes. Season with salt and pepper.
- 4 Transfer the meat mixture to an oven-safe dish.
- 5 Spread the mashed potatoes over the meat mixture, creating a smooth layer.
- 6 Bake for 20-25 minutes until the mashed potatoes are lightly golden.
- 7 Garnish with fresh parsley before serving.