



SHEPARDS PIE

INGREDIENTS

- CHOPPED MEAT (I USED FAMILY SIZED TURKEY)
- LARGE BAG FROZEN MIXED VEGETABLES (ROOM TEMP)
- INSTANT MASHED POTATOES
- CANNED GRAVY (I USED TURKEY)
- SALT
- SHREDDED CHEESE (I USED MOZZERELLA)

DIRECTIONS

PRE HEAT OVEN 350 DEGREES

1. BROWN CHOPPED MEAT IN A PAN WITH $\frac{1}{4}$ CUP OIL ADD PINCH OF SALT
2. WHILE CHOPPED MEAT IS BROWNING START THE MASHED POTATOES (FOLLOW BOXED DIRECTIONS)
(I USED 16 SERVINGS BECAUSE OF FAMILY SIZED CHOPPED MEAT)
3. ONCE MEAT IS ALL BROWN DRAIN EXCESS JUICE FROM PAN SAVE FOR GRAVY (YOU CAN MIX VEGGIES IN OR LAYER THE VEGGIES ON TOP MEAT)
4. PUT IN GREASED OVEN PROOF PAN 9 x 13
5. SPREAD MASHED POTATOES OVER MEAT VEGGIE LAYER (BE SURE MASHED POTATOES ARE SPREADABLE)
6. COVER WITH CHEESE

BAKE

350 FOR 30 MIN RAISE TEMP TO BROIL FOR TEN MINUTES TILL GOLDEN BROWN

7. WARM GRAVY ON TOP OF STOVE ADDING DRAINED JUICE FROM CHOPPED MEAT(OPTIONAL)
SERVE WITH GRAVY ON TOP

ENJOY!!