

Ready to Freeze Shepard's Pie

While potatoes don't normally do well in the freezer, the added fat in these mashed potatoes allows them to reheat wonderfully! Shapard's Pie is a classic comfort food. Reheating this dish will warm up your home and your belly!

Ingredients:

1 tsp salt, plus more to taste
3 large (1 1/2 to 2 pounds) potatoes, peeled and quartered
8 tbsp (1 stick) butter, divided
1 medium onion, chopped (about 1 1/2 cups)
1 to 2 cups mixed vegetables, such as diced carrots, corn, or peas
1 1/2 pounds [SFF Ground Beef](#)
1/2 cup beef broth
1 tsp Worcestershire sauce
Pepper and/or other seasonings of choice



Instructions:

Boil the potatoes:

Place the peeled and quartered potatoes in a medium sized pot. Cover with at least an inch of cold water. Add a teaspoon of salt. Bring to a boil, reduce to a simmer, and cook until tender (about 20 minutes).

Preheat the oven to 400°F.

Sauté the vegetables:

While the potatoes are cooking, melt 4 tablespoons of the butter in a large sauté pan on medium heat. Add the chopped onions and cook until tender, about 6 to 10 minutes.

If you are including vegetables, add them according to their cooking time. Carrots should be cooked with the onions, because they take as long to cook as the onions do.

If you are including peas or corn, add them toward the end of the cooking of the onions, or after the meat starts to cook, as they take very little cooking time.

Add the ground beef, then the Worcestershire sauce and broth:

Add ground beef to the pan with the onions and vegetables. Cook until no longer pink. Drain the pan of excess fat, if necessary (anything more than 1 tablespoon). Season with salt and pepper.

Add the Worcestershire sauce and beef broth. Bring the broth to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary to keep the meat from drying out.



Taste the cooked filling and, if needed, add more salt, pepper, Worcestershire, or other seasonings of your choice.

Mash the cooked potatoes:

When the potatoes are done cooking (a fork can easily pierce), remove them from the pot and place them in a bowl with the remaining 4 tablespoons of butter. Mash with a fork or potato masher, taste, and adjust seasonings with salt and pepper.

Layer the meat mixture and mashed potatoes in a casserole dish*:

Spread the cooked filling in an even layer in a large baking dish (such as a 9 x 13-inch casserole).

Spread the mashed potatoes over the top of the ground beef. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned.

Bake:

Place in a 400°F oven and cook until browned and bubbling, about 30 minutes. If necessary, broil for the last few minutes to help the surface of the mashed potatoes brown.

(Be careful when broiling using Pyrex or glass dishes, they have been known to shatter under the high heat of the broiler. It's not a worry if you are using a ceramic or metal casserole dish.)

Make Ahead:

Layer the Shepard's pie in a disposable foil pan rather than a ceramic dish. Cover and place in the freezer until ready to use. Make sure the casserole is completely cooled before freezing. This casserole can stay in the freezer for up to 3 months, but we recommend not going much further than that. This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish. See our make ahead tips and tricks on pages 3-4.

Set the oven to 350 degrees F. Remove the old foil or lid and loosely cover it with new foil. Bake for 45 minutes. A thawed dish will take less time than putting it in the oven straight from the freezer.

Check on the casserole halfway through baking time, you might want to remove the foil to get nice golden-brown potatoes. The casserole is ready to eat once the middle is heated to 160 degrees.

Adapted from [Simply Recipes](#).

