

# EASY SHEPHERD'S PIE

4 potatoes, large, peeled and quartered  
1 tbsp. butter  
Salt and pepper to taste  
1 12 oz. bag of frozen peas and carrots  
1 tbsp. vegetable oil

1 lb. ground beef  
2 tbsp. flour  
1 tbsp. Worcestershire sauce  
 $\frac{3}{4}$  c. beef broth

Bring a large pot of water to boil. Add potatoes and cook until tender, about 16 minutes. Drain the potatoes and mash together with the butter, salt, and pepper. Preheat oven to 375° F. In a stovetop pan, sauté the frozen vegetables until cooked through. In another stovetop pan, cook the ground beef in oil until no longer pink. Pour off any excess grease and return to hot pan. Stir in flour, Worcestershire sauce, and beef broth to the cooked beef, bring to a boil, reduce heat, and simmer for approximately 5 minutes. Spread the cooked beef mixture and sauteed vegetables into a casserole dish, and evenly layer the mashed potatoes on top. Bake for approximately 20 minutes until golden brown on top.



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