



Shepherd's Pie Recipe

Ingredients

For the Filling

- 2 tbsp olive oil
- 1 large red onion, finely chopped
- 2 carrots, diced or graded
- 2 cloves garlic, minced
- 1 lb ground turkey (or beef)
- 2 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 1 cup chicken stock (or beef stock)
- 1 tsp fresh thyme leaves (or ½ tsp dried thyme)
- 1 cup frozen peas
- 1 cup frozen corn
- ½ tsp of Cherry Smoked Sea Salt
- ½ tsp of Cherry Smoked Peppercorn
- ½ tsp of Mesquite Smoked Paprika

For the Mashed Potato Topping

- 2 lbs russet potatoes, peeled and chopped
- 8 tbsp salted butter
- ⅓ cup half and half
- ½ tsp garlic powder
- ½ tsp Applewood Smoked Sea Salt
- ¼ tsp Applewood Smoked Peppercorn
- ½ cup of parmesan cheese

Instructions

1. Prepare the Potatoes

Boil the potatoes in salted water until tender, about 15 minutes. Drain and mash with butter, half and half, salt, pepper, and parmesan cheese. Stir well before setting aside.

2. **Cook the Filling**

Heat olive oil in a large skillet over medium heat. Add onion carrots, corn, garlic and cook until softened. Add salt, pepper, and paprika. Add ground turkey and cook until browned, breaking it apart with a spoon.

3. **Add Flavorings**

Stir in tomato paste and Worcestershire sauce. Pour in chicken stock and add thyme. Simmer for 10–15 minutes and add flour to thicken slightly. Stir in peas and season with salt and pepper.

4. **Assemble the Pie**

Preheat oven to 350 degrees. Spread the filling mixture evenly in a greased baking dish. Spoon mashed potatoes on top and smooth with a spatula.

5. **Bake**

Bake for 20–30 minutes until the top is golden brown and slightly crisp.

6. **Serve**

Let rest for 5 minutes before serving.