

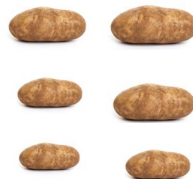
# Shepherd's Pie



**you will need:**



**shepherd's pie seasoning**



**6 russet potatoes**



**1 1/2 lbs lean ground beef**



**1 cup frozen mixed vegetables**



**1 onion**



**1 tablespoon olive oil**



**1/2 cup milk**



**1/2 cup butter**



**salt and pepper**

**tools:**



**frying pan**



**measuring cups and spoons**



**cutting board and knife**



**large spoon**



**fork and peeler**



**pot**



**casserole dish**



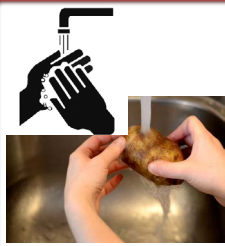
**strainer**



**oven mitts**

# steps

1



**Wash hands and potatoes**



**Peel potatoes**



**Dice potatoes**



**Fill pot with water**



**Add potatoes**

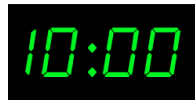
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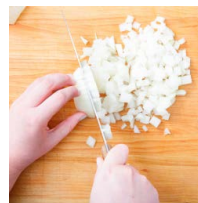
**Boil potatoes**



**Reduce to medium heat**



**Cook 10 minutes until tender**



**Meanwhile, cut onions**



**Turn off burner**

3



**Strain potatoes**



**Mash potatoes**



**Add 1/2 cup milk**



**Add 1/2 cup butter**



**Stir**

4



Measure 1  
tablespoon oil



Add to pan



Burner to  
medium heat



Add chopped  
onion



Cook until soft  
and browned

5



Add ground  
beef



Cook until  
browned



No pink left



Add one cup  
vegetables



Add 1/2 cup  
of water

6



Add shepherd's  
pie seasoning



Stir all  
ingredients



Cook until  
heated through



Spray  
casserole dish



Transfer  
mixture to dish

7



Spread  
potatoes on top



Set to broil  
(550)



Place in  
oven



Cook for 2-5  
minutes



Remove and  
let cool