

SHEPHERD'S PIE

SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE



SHEPHERD'S PIE



FOOD SAVING HACKS

Use your leftovers! Meat from leftover hamburgers, veggies from last night's dinner or hashbrowns from breakfast can all be used to create this savory dish.

INGREDIENTS



1 pound
cooked meat or
3 cups cooked
lentils



2 cups
fresh or frozen and
thawed mixed
vegetables (celery,
carrots, corn or peas)



2 cups
mashed
potatoes



1 medium
onion,
chopped



2 cloves garlic,
minced



1-2 tsp
dried parsley,
rosemary or
thyme



1/2 tsp
salt



1 tbsp
tomato paste

INSTRUCTIONS

1. Preheat the oven to 375°F.
2. In a large skillet, heat a tablespoon of oil over medium heat. Add the chopped onion and garlic. Sauté for 2-3 minutes until softened.
3. Add the cooked meat or lentils and mixed vegetables. Stir in the tomato paste, dried herbs and salt. Cook for 5 minutes, stirring occasionally.
4. Transfer the meat/vegetable mixture to a baking dish and spread evenly.
5. Spoon the mashed potatoes on top, spreading evenly to cover the entire mixture.
6. Place the baking dish in the preheated oven and bake for 20-25 minutes, or until the top is golden brown and slightly crispy.
7. Let the Shepherd's Pie cool for a couple of minutes, then serve and enjoy!

SAVE MORE THAN FOOD! Make ahead for a quick, easy meal. Assemble the casserole, cover it and refrigerate for up to 3 days or freeze for up to 3 months before baking.