Try Shepherd’s Pie For a Comfort Meal

If you are trying to find a new comfort meal for your family, why not make a shepherd’s pie? Also called a cottage pie, this was originally made popular in Europe, but has become a common comfort meal all around the world. It relies on beef, vegetables, and mashed potatoes all combined in one delicious meal.

**Gather Your Ingredients**

The first step to making a shepherd’s pie for your family is making sure you have all the ingredients. While a shepherd’s pie is easy to make once you have everything together, the ingredients list can be a little overwhelming. This is because it includes ingredients for the bottom meat layer and the top mashed potato layer. For the top layer, naturally you need potatoes, along with anything you want to make your mashed potatoes with, such as salt and pepper, butter, and milk.

For the meat layer, start with your ground meat. This can be beef, turkey, or lamb. You will also add some veggies to it. While there are some standards usually included in a classic shepherd’s pie, don’t be afraid to mix it up. However, some good ones include peas, carrots, and corn. Frozen veggies work perfectly fine with a shepherd’s pie. You will also need flour, tomato paste, broth, seasonings, garlic, and other herbs. Cheese is also used in this dish.

**Start Making Your Shepherd’s Pie**

To make shepherd’s pie, as you know, there will be a potato layer and a meat layer. It is good to start prepping the potato layer since it takes longer. The first thing you should do is get your potatoes ready by peeling, chopping them, and placing them in a pot to boil. Preheat your oven while you are doing this, and begin chopping your veggies if it hasn’t been done yet. Once the potatoes are done, mash them and mix in your butter, milk, and seasonings.

Once that is done, heat up your meat in a skillet, then add in your veggies to the meat mixture with any of your seasonings. Add some flour to thicken it, followed by the remaining ingredients, including tomato paste, sauce and oregano. You can then place this meat mixture in a pan, followed by the potatoes. Let it bake for a few minutes until everything is nice and hot.

Don’t forget you can mix up the recipe as much as you like, from adding cheese to the top to using ground turkey instead of beef.