



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 25-30 minutes or until it is hot all the way through.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Shepherd's Pie Casserole

8 oz instant mashed potatoes (4 cups)
1 medium onion, chopped (about 1 cup)
2 cups mixed vegetables – diced carrots, corn, and peas
1 pound ground beef
½ cup beef broth
1 teaspoon Worcestershire sauce
Salt, pepper, garlic powder

INSTRUCTIONS

- 1. Make the instant mashed potatoes:** Follow the package instructions
- 2. Fry the beef:** In a large sauté pan on medium heat, add the chopped onions and cook for 2-3 minutes. Add ground beef and cook until no longer pink. Add the Worcestershire sauce and season with salt and pepper.
- 3. Add beef broth.** Bring the broth to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary, to keep the meat from drying out.
- 4. Layer in a casserole dish:** Preheat oven to 400°F. Spread the beef, onions, and vegetables in an even layer in a large baking dish (9x13 casserole).
- 5.** Spread the mashed potatoes over the top of the ground beef. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned.
- 6. Bake in oven:** Place in a 400°F oven and cook until browned and bubbling, about 30 minutes.
- 7. Toppings:** Can add butter or shredded cheddar cheese.

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