

# Spring Shepherd's Pie

*with Cremini Mushrooms & English Peas*

By the 18<sup>th</sup> Century, the potato, native to the Americas, began appearing in a range of European comfort dishes. One delicious example is shepherd's pie, a British classic that combines a hearty meat and vegetable filling with a creamy mashed potato crust. Our seasonal shepherd's pie features lamb and beef cooked with fresh English peas, cremini mushrooms and traditional spices—all baked under a layer of mashed Yukon Golds. It's a warming, wholesome way to welcome some of spring's first produce.



## Ingredients

1½ Pounds Ground Lamb & Beef Blend  
6 Ounces Cremini Mushrooms  
1½ Pounds Yukon Gold Potatoes  
1 Yellow Onion  
½ Pound English Peas

## Knick Knacks

4 Tablespoons Butter  
2 Tablespoons Tomato Paste  
2 Tablespoons Vegetarian Worcestershire Sauce  
¼ Cup Grated Parmesan Cheese  
¼ Cup Shepherd's Pie Spice Blend

(All-Purpose Flour, Mustard Powder, Garlic Powder, Ground Fennel Seeds, Ground Bay Leaf & Ground Dried Thyme)

**Makes:** 4 servings | **Calories:** about 700 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 35–45 minutes





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and large dice the potatoes. Cut the mushrooms into small pieces. Peel and small dice the onion. Shell the peas.

2



## Cook & mash the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **butter**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

3



## Brown the mushrooms:

While the potatoes cook, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 5 to 7 minutes, or until browned.

4



## Add the lamb & beef:

Add the **onion** to the pan of mushrooms; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **ground lamb and beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through. Carefully drain off and discard any drippings from the pan.

5



## Finish the filling:

Add the **tomato paste** to the pan of vegetables and meat. Cook, stirring frequently, 1 to 2 minutes, or until the tomato paste is dark red. Add the **peas** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the peas are bright green and the spices are fragrant. Add the **Worcestershire sauce** and **1 cup of water**; season with salt and pepper. Cook, scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until the liquid has thickened. Remove from heat; season with salt and pepper to taste.

6



## Bake & serve your dish:

Transfer the **finished filling** to a baking dish. Using a spatula or fork, evenly spread the **mashed potatoes** over the filling. Sprinkle with the **cheese**; season with salt and pepper. Bake 12 to 14 minutes, or until lightly browned around the edges. Remove from the oven and let stand for at least 2 minutes before serving. Enjoy!