

SKILLET SHEPHERD'S PIE

- 1 lb. potatoes, peeled and chopped
 - ½ cup milk
 - 1 teaspoon salt, divided use
 - 1 lb. ground beef
 - 1 Tablespoon flour
 - 1 teaspoon garlic powder
 - 1 cup beef broth (or 1 cup water and 1 tsp. beef bouillon granules)
 - 3 cups frozen vegetables (such as carrots, green beans, corn, or green peas)
 - ½ teaspoon black pepper
 - ½ cup shredded cheddar cheese
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1. Preheat oven to 350°F.
2. Bring 4 cups water to boil, add potatoes; return to boil, reduce heat to medium-low, cover, cook 8 minutes or until potatoes are tender; drain.
3. Return potatoes to pan (off heat); add milk and ¼ tsp. salt. Mash with potato masher or whisk until smooth.
4. Heat a medium skillet over medium-high heat, brown ground beef. Drain on paper towels and paper towel dry skillet.
5. Return beef to skillet, sprinkle flour and garlic powder over all and stir until well blended. Add beef broth, frozen vegetables, black pepper and ¾ tsp. salt. Bring to a boil, reduce heat to medium-low; simmer, uncovered, 5 minutes to thicken slightly.
6. Remove from heat, top with potatoes, sprinkle with additional black pepper, bake 30 minutes or until bubbly around edges. Sprinkle with the cheese.

Makes 6 cups. Serves 4; 1 ½ cups per serving. Recipe provided by Nancy Hughes.

Cooking Tips:

- Most skillets are able to cook in a 350°F oven. If uncertain, wrap the skillet's handle in foil before placing in the oven.
- May bake the beef and potatoes in a 1 ½-quart baking dish, if desired.
- May replace fresh potatoes, milk and ¼ teaspoon salt with instant potatoes. Cook according to package directions for 4 servings.
- For a thinner potato consistency, add 3-4 Tablespoons milk or water after they are mashed.