



Century
Federal Credit Union

Recipes for Success

Shepherd's Pie

Jen, Marketing Director

Ingredients

- 2 Tbsps. olive oil
- 1 large onion, diced
- 3 carrots, diced
- 3 celery stalks, diced
- 1 Tbsp. garlic, finely diced
- 1lb ground turkey
- 1 tsp. thyme
- Salt & pepper to taste
- 1 cup frozen peas
- 1 cup frozen green beans
- 1 pkg. beef gravy, prepared as directed
- Mashed potatoes
- 2 Tbsps. butter, melted



Directions

1. Preheat oven at 350°.
2. In a large skillet sauté onions, carrots, celery and garlic in olive oil until softened.
3. Add in ground turkey and break up as you cook through.
4. Add in thyme, salt, pepper, peas and beans then stir thoroughly until all flavors are combined and frozen veggies are heated.
5. Stir in the beef gravy and transfer contents of skillet into a greased casserole dish. Spoon or pipe mashed potatoes to cover meat & veggie mixture thoroughly. Brush potatoes with butter.
6. Cook for 10-15 minutes and then place under the broiler for 1-2 minutes until the potatoes are golden brown in color.