Veggie Shepherd’s Pie

Grocery List

* 20-24 Mini Red Potatoes
* Milk / Whipping Cream
* 2 Tbsp Unsalted Butter
* Salt, Pepper, Dried Parsley
* 340g pkg Yves Veggie Ground Round
* ½ Red Onion, diced
* ¼ C Peas
* ¼ C Sweet Corn
* ¼ C Sliced Baby Carrots
* 10 1” Cubes Marble Cheese
* Olive Oil
* 1 Cup Prepared Gravy

\*\*I used Onion

Prep Time: 20 Min

Cook Time: 1 Hour 10 Min

1. Bring a large saucepan of cold, salted water to a boil on medium high heat. Boil the potatoes for about 20 minutes with the lid tilted. (Until potatoes are easily pierced through with a fork.) Transfer to a strainer to drain and place in a medium sized mixing bowl.
2. Add the Butter and mash with a masher a few times. (I leave the skins on but you may choose to remove them.) Using a mixer, set to low and slowly beat the potatoes. Add in the milk / cream in equal parts until the potatoes are the consistency you enjoy. Season with salt, pepper, dried parsley.

\*\* The creamier your potatoes are the better when being baked. They get a nice crisp on top but remain creamy and rich inside.

1. Prepare your gravy at this time as per package instructions.
2. Preheat your oven to 350 F.
3. In a 1 ½ qt Round Baking Dish. Fork the entire Veggie Ground Round evenly across the dish. Pour the prepared gravy over the “meat” mixture as evenly as possible.
4. Pour in the onions, peas, carrots, and corn evenly around the dish.
5. Take your prepared potatoes and pour over top the meat/veggie mixture. Use a fork to spread the potatoes across the circumference of the bowl. Stuff the cubes of Marble cheese throughout the potato layer and readjust with a fork. Sprinkle with sea salt, pepper, parsley, and a drizzle of olive oil.
6. Bake for approximately 40 – 50 Minutes. Remove from oven and allow to cool for about 5 minutes before digging in!