

Shepherd's Pie Buns

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-chicken-recipe-america-s-test-kitchen>

Ingredients:

- 1 tablespoon oil
- 1 shallot peeled and finely chopped
- 1 carrot small, peeled and grated
- 1 stick celery trimmed and minced
- 1 sprig fresh thyme
- 375 grams lamb minced
- 60 milliliters red wine 1/4 cup
- 1 tablespoon tomato ketchup
- 1/2 teaspoon worcestershire sauce
- 1/2 lamb bouillion cube, crumbled
- black pepper sea salt and, to taste
- 1 cup peas cooked, and carrots
- 1 pound potatoes
- 1 inch america
- russet I would use a, or idaho
- 2 ounces unsalted butter 1/4 cup, or one half stick
- 60 milliliters milk or cream, gently heated, /4 cup
- grated nutmeg
- freshly ground pepper
- 4 crusty buns large
- 1 handful cheddar cheese grated strong

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 115 milligrams
4. Fat: 43 grams
5. Fiber: 6 grams
6. Protein: 26 grams

7. SaturatedFat: 21 grams
 8. Sodium: 230 milligrams
 9. Sugar: 7 grams
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