

Best Classic Shepherd's Pie

Yield: 6 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-lamb-and-peas-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 cup yellow onion chopped
- 1 pound lean ground beef
- ground lamb
- 2 teaspoons parsley leaves dried
- 1 teaspoon dried rosemary leaves
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon Worcestershire sauce
- 2 garlic cloves minced
- 2 tablespoons all purpose flour
- 2 tablespoons tomato paste
- 1 cup beef broth
- 1 cup peas frozen mixed, & carrots*
- 1/2 cup frozen corn kernels
- 2 pounds russet potatoes
- 2 large potatoes
- 8 tablespoons unsalted butter 1 stick
- 1/3 cup half & half
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup Parmesan cheese

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 95 milligrams

4. Fat: 26 grams
5. Fiber: 6 grams
6. Protein: 26 grams
7. SaturatedFat: 13 grams
8. Sodium: 740 milligrams
9. Sugar: 7 grams

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