

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



Shepherd's Pie

Ingredients

- 1 1/2 lb lean (at least 80%) ground beef
- 1/2 cup chopped onion
- 1 bag (12 oz) frozen mixed vegetables
- 1/4 cup tomato paste
- 1 tsp Italian seasoning
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 1 1/2 cup beef broth
- 2 TBSP all-purpose flour
- 24 oz refrigerated garlic mashed potatoes

Directions

1. Heat oven to 375°F. Spray 2 1/2-quart round or oval baking dish with cooking spray.
2. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 6 to 8 minutes, stirring occasionally, until thoroughly cooked; drain.
3. Reduce heat to medium. Add frozen mixed vegetables, tomato paste, Italian seasoning, salt, and pepper. Cook 4 to 5 minutes, stirring frequently, until thoroughly heated.
4. Meanwhile, in small bowl, mix broth and flour with whisk until well blended. Add broth mixture to beef mixture. Cook 2 to 3 minutes, stirring occasionally, until thickened. Spoon beef mixture into baking dish.
5. Meanwhile, cook mashed potatoes as directed on package. Spread evenly over beef mixture.
6. Bake 20 to 25 minutes or until heated through.

