

## College Shepherds' Pie (serves 4)

### Ingredients

1 pound ground beef chuck  
1 medium onion, chopped  
1 garlic clove, minced  
1/4 teaspoon dried thyme  
2 tablespoons ketchup  
1 tablespoon all-purpose flour  
1/2 cup water  
1 box (10 ounces) frozen peas and carrots (no need to thaw)  
Coarse salt and ground pepper  
\* 3 cups mashed potatoes

### Directions

Preheat oven to 425 degrees. Heat a large (5-quart) heavy pot or Dutch oven over medium high. Cook beef, breaking up meat with a spoon, until no longer pink, 4 to 5 minutes. Add onion and garlic; cook until softened, about 4 minutes.

Add thyme, ketchup, and flour; stir until combined. Add 1/2 cup water and vegetables. Cook until vegetables are warmed through and liquid has thickened, about 3 minutes. Season with salt and pepper.

Spoon beef mixture into a lightly oiled 2-quart baking dish. Spread potatoes evenly over beef; using a fork, decorate potatoes with lines and peaks. Bake until potatoes are lightly browned, 10 to 15 minutes. Serve.

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### For Mashed Potatoes

Use leftovers

OR prepare as follows:

2 pounds baking potatoes, **peeled and quartered**; 2 Tbsp butter; 1 cup milk; salt and pepper to taste

### Directions

1. Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.