



KEEP CALM AND COOK ON

SHEPHERDS PIE

SERVES 4-6

POTATO INGREDIENTS

- 1½ pounds russet potatoes
- ¼ cup half-and-half
- 2 ounces unsalted butter
- ¾ t kosher salt
- ¼ t freshly ground black pepper
- 1 egg yolk

MEAT FILLING INGREDIENTS

- 2 T canola oil
- 1 cup chopped onion
- 2 carrots, peeled and diced small
- 2 cloves garlic, minced
- 1½ pounds ground lamb
- 1 t kosher salt
- ½ t freshly ground black pepper
- 2 T all-purpose flour
- 2 T tomato paste
- 1 cup chicken broth
- 1 t Worcestershire sauce
- 2 t freshly chopped rosemary
- 1 t freshly chopped thyme
- ½ cup fresh or frozen corn kernels
- ½ cup fresh or frozen English peas

Preheat the oven to 400°. Peel the potatoes and cut into ½-inch dice. Place in a medium saucepan and cover with cold water. Set over high heat, cover and bring to a boil. Once boiling, uncover, decrease the heat to maintain a simmer and cook until tender and easily crushed with tongs, approximately 10 to 15 minutes. Place the half-and-half and butter into a microwave-safe container and heat in the microwave until warmed through, about 35 seconds. Drain the potatoes in a colander and then return to the saucepan. Mash the potatoes and then add the half and half, butter, salt and pepper; mash until smooth. Stir in the yolk until well combined.

While the potatoes are cooking, prepare filling. Place canola oil into a 12-inch saute pan and set over medium-high heat. Once oil shimmers, add onions and carrots; saute just until they begin to take on color, approximately 3 to 4 minutes. Stir in garlic; add lamb; salt and pepper and cook until browned/cooked through, approximately 3 minutes. Sprinkle the meat with flour and toss to coat, continuing to cook for another minute. Stir in tomato paste, chicken broth, Worcestershire, rosemary, thyme. Bring to a boil, reduce heat to low, cover and simmer slowly 10 to 12 minutes or until the sauce is thickened slightly. Add corn and peas to lamb mixture and spread evenly into an 11 by 7-inch glass baking dish. Top with the mashed potatoes, starting around the edges to create a seal to prevent the mixture from bubbling up and smooth with a rubber spatula. Place on a parchment lined half sheet pan on the middle rack of the oven and bake for 25 minutes or just until the potatoes begin to brown. Remove to a cooling rack for at least 15 minutes before serving.