

EASY Shepherd's Pie (for Soup Kitchen)

2 pounds ground beef
2 medium onions, chopped (about 1 cup)
2 cans (10 3/4 ounces) Campbell's® Condensed Cream of Mushroom Soup

Salt/pepper as needed

2 tsp garlic powder

2 tbsp ketchup
1/2 teaspoon ground black pepper

Salt, as needed
2 cup frozen peas and carrots

5 cups milk
1/2 cup (1 stick) butter plus 4 tbsp butter
4 cups instant mashed potato flakes or buds

2 tbsp sliced green onions or chopped parsley, optional

Pre-heat the oven to 400°F.

Cook the beef and onion in a large skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.

Add the soup, ketchup, black pepper, salt, garlic powder and vegetables in the skillet. Stir well and spoon the beef mixture into a large disposable aluminum pan.

Heat milk and butter in large saucepan over medium-high heat just to a boil. Remove the saucepan from the heat. Stir in the potatoes. The potatoes will be stiff. Spoon the potatoes over the beef mixture. Top with 4 tbsp butter.

Bake for 15-20 minutes or until the potatoes are lightly browned.

Garnish with parsley or green onions, sliced (optional).

Cover casserole with tin foil and wrap in newspaper so casserole stays warm.

****Note:** Ground turkey can be substituted for ground beef. Fresh, cooked vegetables can be substituted for frozen vegetables. Canned or frozen corn can be substituted for the peas and carrots, or added to the peas and carrots. Real/fresh mashed potatoes are preferable if you have the time, but be sure to alter your mashed potato recipe so the potatoes are very stiff.