

Shepherd's Pie!

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We've put together a Bitchin' Shepherd's Pie! Our Green Onion Bitchin' Sauce is a masterful mashed potato mix-in, and serves as the saucy glue holding together pie and crust. This traditional Irish dish just got more than a wee bit Bitchin'! Share this plant-based pie with the fam cause it'll serve A LOT!

Serves:

6

Prep Time:

30 mins

Cook Time:

1 hr

Calories:

561

## Ingredients

Measurement	Ingredient
<b>2 tbsp</b>	Olive Oil
<b>3</b>	Shallots, minced
<b>16 oz</b>	Fresh Mushrooms, sliced
<b>6 (about 2 cups)</b>	Carrots, peeled and chopped
<b>1 sprig</b>	Rosemary, Thyme, and Bay Leaf
<b>2 tbsp</b>	Tomato Paste
<b>1/2 cup</b>	Red Wine
<b>2 cups</b>	Veggie Broth
<b>2 cups</b>	Frozen Peas
<b>Pinch</b>	Salt
<b>1 tub</b>	Green Onion Bitchin' Sauce
<b>Mashed Potatoes</b>	
<b>6</b>	Yukon Gold Potatoes
<b>1/2 cup</b>	Green Onion Bitchin' Sauce
<b>1/4 cup</b>	Butter
	Salt to taste

## Method

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1. Potatoes: Boil peeled potatoes until fork tender (you want them to mash easily).
2. Drain, mash, and mix in Bitchin' and Olive Oil. Season to taste.

3. Veggies: In a large oven-safe pot, heat the oil over medium. Add shallots and sauté until fragrant. Add mushrooms, carrots, and whole herbs (you'll pull the herbs out later). Sauté until carrots are softened.
4. Gravy: Add tomato paste and flour to the pot and stir. Pour in the red wine (sizzzzle) and scrape all the browned bits off the bottom of the pan. Let the wine cook out for a minute or two.
5. Slowly add the broth, stirring it in until a gravy starts to form. Season with salt. Simmer over low heat to get it thickened even further.
6. Bake: Remove the herbs & stir in the peas. Spread a thick layer of Bitchin' on top, then mashed potatoes. Light drizzle with oil and bake for 15 minutes at 350 (Finish on broil to brown).