

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

Method

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).