

SHEPARD'S PIE

Ingredients:

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 pound lean ground beef
- 1 teaspoon dried basil
- 1 cup green beans
- 1 cup tomatoes, diced
- 1 clove garlic, minced
- 2 potatoes, cooked and mashed
- ½ cup water
- 1 large egg, beaten

Directions:

1. Preheat the oven to 350 degrees. Grease a 2-quart casserole dish with cooking spray.
2. Heat oil in a large skillet over medium heat. Cook and stir onion in hot oil until it turns translucent (about 5 minutes)
3. Add in the ground beef and basil and stir until beef is crumbly and browned. (about 5 minutes)
4. Mix in green beans, garlic, and tomatoes and cook until the beans are slightly softened.
5. Then transfer into your prepared casserole dish.
6. Mix together mashed potatoes, water, and beaten egg in a medium bowl until smooth. Spread evenly over the beef mixture.
7. Bake in the preheated oven until potatoes start to brown on top 15-20 minutes.

Serve and Enjoy!

