

Chadwick's Shepherds Pie Recipe

Here's what you'll need:

Enough Mashed Potatoes for 8 servings (Instant or the Real Deal... depending on your desire for convenience)

1-2 pounds of burger (depending on your desire for red meat)

2-3 cans of cream of mushroom soup

2 cups of whatever vegetable is tickling your fancy.

1 can of those fried onion things that people use in green bean casserole.

Shredded Cheese

Here's how you do it:

Pour a glass of your favorite wine, set aside.

If you are making real mashed potatoes, get them going.

If you are using instant mashed potatoes, save them for the end.

(take a sip of your wine)

Start browning the burger.

Pre-heat oven to 350.

(take a sip of your wine)

Combine the cream of mushroom soup, the onion things and vegetables in a large baking pan.

(take a sip of your wine)

When the burger is browned and drained, mix it up with your soup/onion thing/vegetable concoction.

Cover it with a light layer of shredded cheese.

Then put your layer of mashed potatoes on top... cover it with more cheese.

Place in oven for 25 minutes.

(go sit down with someone you love, and drink the rest of your wine)

Finishing touches:

Serve with whatever suits you, dinner rolls, bread and butter, garlic bread....etc.

A fresh glass of wine.

Suggested dinner attire (per Amy):

Sweat pants (you're going to be so comfortable and FULL when you have this dish...you're going to end up feeling like lounging like a fat rat afterward) 😊

Nutritional chart omitted, intentionally.