



HOME CHEF

HALLOWEEN CELEBRATION (2 SERVINGS SHOWN)

Spooky Shepherd's Pie

With Ground Beef And Mashed Potato Ghosts



In our holiday take on classic Shepherd's Pie, ground beef is mixed with peas, carrots, and thyme then topped with cheddar cheese before being baked to gooey perfection. Spooky-scary ghosts are the crowning jewel, made from buttery mashed potatoes potatoes piped into swirls as they haunt you with their green pea eyes. Trick or treat!

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 822
Carbohydrates: 47g
Fat: 46g
Protein: 56g
Sodium: 563mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Merlot,
Pumpkin Beer

INGREDIENTS

1 Russet Potatoes
3 oz. Baby Carrots
3 Thyme Sprigs
2 oz. Sour Cream
1 oz. Butter
10 oz. Ground Beef
1 oz. Flour
2 tsp. Minor's Demi-Glace Base, Gluten-Free
2 ½ oz. Frozen Peas
1 oz. Cheddar Cheese, Shredded
1 Plastic Piping Bag

WHAT YOU NEED

Olive Oil
Salt
Pepper
Cooking Spray

EQUIPMENT

Medium Pot
Medium Pan

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Prepare the Ingredients

Preheat oven to 400 degrees. Thoroughly rinse and pat dry all produce. Peel, cut into a large dice and place **potatoes** into medium pot filled with **water** and set over high heat. Slice **baby carrots** into ½" rounds, reserving a few for ghost mouths. Stem and coarsely chop **thyme**.



Cook the Potatoes

Bring the pot of **potatoes** to a boil over high heat, then cook for 10-12 minutes. Strain and place back into the pot with **sour cream**, **butter**, and a pinch of **salt and pepper**, then mash with a fork or potato masher. Set aside.



Start the Beef Filling

In a medium pan, heat 1 tsp. of **olive oil** over medium-high heat then place **ground beef** in pan and cook for about 5 minutes, or until the meat is browned. Add **flour** to the beef and stir, making sure to fully coat the meat.



Finish the Beef Filling

Once **beef** is coated in **flour**, add 1½ cups of **water** and **demi glace base**. Stir until base is fully dissolved, then add the **baby carrots**, **peas** (reserving a few for ghost eyes), half of the **thyme**, and a pinch of **salt and pepper**. Bring to a boil, then reduce to a simmer. Cover and cook for 12 minutes. Remove from heat and allow to slightly cool.



Bake the Shepherd's Pie

Sprinkle the **cheddar cheese** on top of **beef filling**. Place in the oven and cook for 5-7 minutes or until the cheese is nice and bubbly. Remove from the oven and let sit for 5 minutes before serving. Sprinkle remaining **thyme** over the beef filling.



Plate the Dish

Transfer **potatoes** into the **piping bag**. Cut one of the corners off the bag then begin to pipe **potato ghosts** on top of the **beef filling**. Garnish the ghosts with a couple **peas** for eyes and **carrots** for mouths.