Let's Make a Meal® is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

Shepherd’s Pie

Cooking time: 45–60 minutes

**Ingredients**

- 1 lb russet potatoes
- 1 tablespoon sour cream
- ¼ cup heavy cream
- 3 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ tablespoon canola and olive oil blend
- ¾ lb ground beef
- 1 carrot
- 1 onion
- 2 tablespoons butter
- 1 tablespoon flour
- ½ cup beef broth
- 1 teaspoon worcestershire sauce
- ¼ cup peas
- ½ teaspoon sweet paprika
- 1 teaspoon parsley
- 2 aluminum cooking tins

**Equipment Needed**

- cutting board
- knife
- medium saucepan
- large skillet
- small saucepan
- whisk

Designed, tested, and approved by Chef Lora Sendik
Preheat a large skillet over medium heat. Add the oil and beef. Using a spatula, break up the beef into small crumbles while it cooks, about 3–4 minutes. Season with ½ teaspoon salt and ½ teaspoon pepper. Add the chopped carrot and onion. Cook for approximately 5 minutes, or until the onions are translucent.

Peel and chop the potatoes into 1½ inch cubes. Peel the carrot and dice. Peel the onion and cut into a small dice. Chop the parsley.

In a small saucepan, heat the butter over medium heat. Add the flour and stir for 1 minute. Add the broth and worcestershire sauce, whisking as you add it. Cook over medium heat until it coats the back of a spoon. Pour the gravy into the meat mixture, add peas, and stir to combine.

Preheat the broiler to high. Fill the two aluminum tins with equal parts of the beef mixture. Spoon equal amounts of potato over each top, spreading with a knife so they cover the meat mixture evenly. Sprinkle paprika on top of the potatoes.

Place the potatoes in a saucepan and cover with water. Add 2 teaspoons salt. Bring to a boil and cook for 8–10 minutes, or until potatoes are fork tender. Drain the potatoes and place back into the saucepan. Add the sour cream and heavy cream, and mash until smooth.

Broil 6–8 inches from the heat until the potatoes are browned, about 1–4 minutes. Watch carefully to avoid the potatoes burning. Top with chopped parsley and serve.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.