

Mini Shepherd's Pie

written by The Recipe Exchange | March 13, 2018

Ingredients

cooking spray

1 (12 ounce) can refrigerated biscuits (The flakey are good or Grands)

2 tablespoons olive oil

1 lb ground beef (chuck or ground turkey or chicken or lamb)

1½ onion, minced

1 ½ teaspoons salt

1 teaspoon cracked black pepper

1½-1 tablespoon minced garlic

2 tablespoons all-purpose flour

1½ cup beef stock (or chicken or turkey or vegetable)

1 cup frozen mixed vegetables

2 tablespoons chopped fresh flat-leaf parsley

1 tablespoon chopped fresh rosemary leaf

1 ½ cups leftover mashed potatoes (or use instant or storebought in a pinch)

1 tablespoon granulated garlic powder

2 tablespoons granulated onion powder

2 cups shredded cheddar cheese

Directions

Preheat oven to 425 degrees F.

Spray a 12-count muffin pan with cooking spray. Mold biscuits to the shape of each muffin cup. Par-bake biscuits for 6 to 8 minutes until light golden.

Remove from oven and set aside. You will probably need to smash them down with the back of a spoon.

Heat the 2 tbs. oil in a large skillet over medium heat. Add ground beef and brown. Stir in the onions, salt, pepper and garlic and allow to cook together for a couple of minutes.

Mix flour into the meat mixture and stir until a paste consistency is reached. Add beef stock to pan and stir in vegetables and herbs, the last few minutes, until combined.

Reheat mashed potatoes in a microwave for 5 to 6 minutes. Stir in granulated garlic and onion powder.

Spoon equal amounts (approximately 2 tablespoons) of warm potatoes on the bottoms of each par-baked biscuit. Then top with equal amounts of beef mixture (approximately 2 tablespoons). Finally top with equal amounts of Cheddar cheese.

Return to oven and bake for 12 to 15 minutes until cheese is melted and browned. Remove from oven and allow to cool slightly before popping

individual pies out with a knife. Enjoy!