



## Shepherd's Pie

### INGREDIENTS

2 lbs. Yukon Gold Potatoes, peeled and cubed  
6 tbsp Butter, Salted  
½ cup Whole Milk  
¾ cup Gruyere Cheese, shredded  
Kosher Salt & Black Pepper  
1 tbsp Canola Oil  
1 lb. Pine Street Market Lamb Burger Blend  
1lb. Pine Street Market Grassfed Ground Beef  
2 medium Carrots, small diced  
1 Onion, small diced  
3 Garlic Cloves, minced  
¼ cup Tomato Paste  
1 tbsp Pine Street Market Summer Spice  
2 tbsp All Purpose Flour  
1 cup Pine Street Market Butcher Broth or Low Sodium Chicken Broth  
2 tbsp Flat Leaf Parsley, roughly chopped

### PREPARATION

- Bring a large pot of salted water to a boil and add the potatoes. Cook until fork tender, about 25 minutes. Drain the potatoes and add back to the dry pot. Mash the potatoes with a masher or ricer. Place over low heat and add the butter and milk, fold in with a spatula just until combined. Stir in ½ cup of the cheese, remove from the heat, and taste for seasoning.
- Preheat oven to 375°F.
- Heat the oil in a large Dutch oven over medium heat until it begins to shimmer. Add the lamb and beef, breaking up with a wooden spoon, and cook until no longer pink, about 5-7 minutes. Transfer the meat to a clean plate and pour off all but 2 tbsp of drippings.

- Add the carrot and onion to the pot, stirring occasionally, until fragrant and slightly brown, about 7 minutes. Add the garlic, tomato paste, and Summer Spice stir and cook for 2 minutes. Stir in the flour and cook for 1 minute.
- Add the broth, meat, plus any drippings to the pot and bring to a simmer to thicken. Taste for seasoning.
- Transfer the meat mixture to a casserole dish and top with dollops of the potatoes. Use a spatula to softly spread the potatoes evenly over the dish. Sprinkle the remaining cheese over the potatoes and place the pan in the oven.
- Bake until the potatoes brown evenly and the edges begin to bubble, approximately 30 minutes. Remove the dish from the oven, garnish with parsley, allow to cool for 20 minutes, and serve.