

## Canadian Shepherd's Pie

### Ingredients

#### Meat Layer

- ❖ olive oil 1/2 tablespoon
- ❖ ground beef + pork 250 grams
- ❖ onion 1/2 onion
- ❖ carrot 1/3 carrot
- ❖ garlic 1 clove
- thyme 1/2 teaspoon
- oregano 1/2 teaspoon
- all-purpose flour 1 tablespoon
- beef stock powder 1 teaspoon
- water (for beef stock) 200 milliliters
- tomato paste 1 tablespoon
- Worcestershire sauce 2 teaspoons
- ❖ frozen corn 1/2 cup
- ❖ frozen peas 1/2 cup
- ❖ salt a little (1/4 tsp)
- ❖ pepper a little

#### Potato Layer

- ❖ potato 3 potatoes
- ❖ salt (for boiling) a little
- milk 60 to 90 ml
- butter (salted) 1 tablespoon
- mayonnaise 1 tablespoon
- salt a little
- pepper a little
- ~~parmesan cheese~~ as needed

## Directions

★First, let's start making the coleslaw!



### 1. Cut the vegetables

- Cut cabbage into thin strips.
- Cut carrots into thin strips.
- Cut cucumbers into thin slices.
- Sprinkle salt on vegetables, mix gently.
- Wait 15 minutes, then squeeze out excess water.

★Let's make Shepherd's Pie!



### 1. Prepare the ingredients

- Finely cut the onion.
- Finely cut the garlic.
- Cut the carrots into 5mm pieces.
- Dissolve beef stock powder in water.

## Classic Coleslaw

### Ingredients

- ❖ cabbage 1/2 a head
- ❖ carrot 1/2 a carrot
- ❖ cucumber 2 cucumbers
- salt (for rubbing) 1/2 teaspoon
  
- sugar 1/2 tablespoon
- rice vinegar 1 1/2 tablespoons
- mayonnaise 4 tablespoons
- salt a little
- pepper a little

## 2. Pan fry the meat

- Heat olive oil on medium heat.
- Add onion, carrots, and garlic. Fry until soft.
- Add meat, fry until color changes.
- Add thyme and oregano. Mix well.
- Sprinkle flour on meat and mix.
- Stir in beef stock, tomato paste, and Worcestershire sauce.
- Bring to a boil, put on lid, simmer for five minutes.
- Add salt and pepper if needed.
- Stir in frozen peas and corn.
- Put on lid, simmer for 2 minutes.



## 3. Boil the potatoes

- Peel potatoes. Cut into 4 pieces.
- Soak potatoes for 10 minutes.
- Put potatoes in pot. Cover with fresh water. Add salt.
- Turn on heat to high. When water boils, put on lid, turn down heat, and simmer for 10 to 12 minutes or until cooked through.



## 4. Mash the potatoes

- Drain potatoes. Put potatoes back in pot, turn on heat. Fry to remove excess water.
- Add milk, butter, and mayonnaise. Heat until milk bubbles.
- Remove from heat. Mash potatoes until smooth.
- Add salt and pepper to taste.



## 5. Bake meat and potatoes in gratin dish.

- First, spread meat over bottom of gratin dish.
- Second, spread mashed potatoes over meat.
- Sprinkle parmesan cheese over potatoes.
- Put gratin bowl in toaster oven.
- Bake until cheese melts and potatoes are browned.
- Take out of oven, sprinkle on parsley. **Enjoy!**



## 6. Finish making the coleslaw

- Add sugar to vegetables, mix well.
- Add vinegar, mix well.
- Finally, add mayonnaise, mix well.
- Add salt and pepper to taste. **Enjoy!**

