



Shepherd's Pie



Recipe Rating	
Total Time	165 Minutes
Cooking Time	135 Minutes
Total Labour	30 Minutes
Knife Skills	Basic

Equipment	
• Measuring spoons and cup	
• Chef's knife/Cutting Board/Peeler	
• Spoon/Fork	
• Potato Masher/Mixer	
• Mixing Bowl or Pan	
• 3 - 1/2 size- 2" deep production pans	

Nutrition Facts Valeur nutritive

Per 1 serv (281g) / par 1 serv (281g)

Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 330	
Fat / Lipides 15g	23%
Saturated / saturés 8g	
+ Trans / trans 0g	38%
Cholesterol / Cholesterol 60mg	
Sodium / Sodium 830mg	35%
Carbohydrate / Glucides 26g	9%
Fibre / Fibres 4g	14%
Sugars / Sucres 5g	
Protein / Protéines 23g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	15%
Calcium / Calcium	15%
Iron / Fer	20%

Shepherd's Pie

burlodge

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Mashed Potatoes, see recipe	1.9 kg	4.1 lbs.		
Ground Beef, cooked	1.9 kg	4.1 lbs.		
Beef Broth	1.1 kg	2.6 lbs.		
Ketchup	117.6 gm	4.2 oz.		
Sauce, Soy	58.5 gm	2 oz.		
Sauce, Worcestershire	58.5 gm	2 oz.		
Mixed Vegetables, Frozen	1.9 kg	4.2 lbs.		
Cheddar Cheese, Shredded	482 gm	17 oz.		
Salt	9.5 gm	0.3 oz.		
Pepper, Black, Ground	9.5 gm	0.3 oz.		

Method



1. Make mashed potatoes according to the recipe; May be made ahead of time.



2. Mix together all ingredients, except for the cheddar cheese and mashed potatoes.



3. Transfer beef mixture to 3 - 1/2 size- 2" deep production pans that have been prepared with nonstick spray; fill ¾ to the fill line. Layer the mashed potatoes on top and sprinkle cheddar cheese. Place pan in top of the dense oven of Multigen for 55 minutes. Serve hot.



4. Bulk: Remove from Multigen and cut into square portions.

Cold Plating: Allow to cool, cut into square portions, and plate alone or with a side dish. Place on the hot side of the tray to retherm prior to service.

Garnish: n/a

Food Accompany: Any vegetable side

bur^lodge