

## INGREDIENTS FOR 6 SERVINGS

1 to 1 ½ pounds Ground Beef  
2 Tablespoons Olive Oil  
1 Cup Onion, Finely Chopped  
1 Tablespoon Butter  
3 Tablespoons Flour  
1 ½ Cups Beef Broth  
1 Teaspoon Worcestershire Sauce  
1 Cup Mixed Frozen Peas & Carrots  
Salt & Pepper To Taste



Ryan Patrick  
Chardonnay



Irish Death

2 Containers Simply® Mashed Potatoes ,  
Room Temp  
3 Tablespoons Sour Cream  
1 Cup Shredded Cheddar Cheese  
Paprika To Taste



## PREPARATION

Preheat 350° and lightly grease a 2-quart baking dish.

In a large skillet, add the ground beef and onion with the olive oil. Cook until onion is translucent and ground beef is cooked through. Add butter and slowly stir in the flour. Add broth, Worcestershire, peas, carrots and salt and pepper to taste. Spoon mixture into prepared baking dish.

In a bowl, combine the mashed potatoes, sour cream and cheese. Spoon over the meat mixture and sprinkle with paprika.

Bake for 25-30 minutes, until bubbling. Switch to broil and cook for 3-5 minutes to brown the potatoes.