



EVERYTHING HERBAL

— by Cheryl Jabz —

Herbs for the body.
Food for the soul.

Cheryl's SHEPHERD'S PIE

Hearty. Cozy. Made with Love.

A comforting, homestyle classic made with savory ground beef, mixed vegetables, and creamy mashed potatoes—baked to golden perfection.

Made with
McCormick's
Onion & Brown
Gravy Mix!



PREP TIME
15 MIN



COOK TIME
35 MIN



SERVES
6-8

INGREDIENTS

For the Beef Filling

- 1 lb ground beef (80/20)
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 1 pkg (1.5 oz) McCormick's Onion & Brown Gravy Mix
- 2 cups water
- 1 cup frozen mixed vegetables (peas, carrots, corn, green beans)

For the Mashed Potato Topping

- 2 lbs russet potatoes, peeled and cubed
- 4 tbsp butter
- 1/2 cup milk (or more for creamier potatoes)
- 1/2 tsp garlic powder
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- 1/2 cup shredded cheddar cheese (optional)

Garnish (Optional):

Chopped parsley or chives

INSTRUCTIONS

- 1 COOK THE BEEF:**
In a large skillet over medium heat, cook ground beef until browned, breaking it apart as it cooks. Drain excess grease. Add onion and garlic; cook until onion is soft.
- 2 MAKE THE GRAVY:**
Stir in McCormick's Onion & Brown Gravy Mix and 2 cups water. Bring to a boil, stirring constantly. Reduce heat and simmer for 2–3 minutes, until thickened. Stir in mixed vegetables. Simmer for 3–4 minutes. Remove from heat.
- 3 PREPARE THE POTATOES:**
Place potatoes in a large pot of salted water. Boil for 15–20 minutes or until fork-tender. Drain well.
- 4 MAKE THE MASHED POTATOES:**
Return potatoes to pot. Add butter, milk, garlic powder, salt, and pepper. Mash until smooth and creamy.
- 5 ASSEMBLE:**
Preheat oven to 400°F (200°C). Spread beef mixture evenly in a 9x13-inch baking dish. Spoon mashed potatoes over the top and spread evenly. For extra flavor, sprinkle shredded cheddar cheese on top.
- 6 BAKE:**
Bake uncovered for 20–25 minutes, or until top is golden and the filling is bubbling around the edges.
- 7 REST & SERVE:**
Let sit for 5–10 minutes before serving. Garnish with chopped parsley if desired.

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RECIPE?

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Cheryl's Tips

- For richer flavor, add a splash of red wine or Worcestershire sauce to the beef while cooking.
- Use leftover mashed potatoes for a quick assembly.
- Make ahead and refrigerate—this tastes even better the next day!

Made with herbs. Made with heart. Made for you.

From Cheryl

Shepherd's Pie is more than a meal—it's a warm hug on a plate. Simple ingredients, real food, and a little love make all the difference.

Enjoy with your people!



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Live Herbal. Eat Well. Be Well.