



Golden Crust Shepherd's Pie

Ingredients:

For the meat filling:

- 2 tablespoons olive oil
- 2 shallots, finely chopped
- 1 onion, finely chopped
- 2 pounds ground beef
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper (optional)
- 2 teaspoons paprika (optional; can be omitted or made from scratch by dehydrating red peppers!)
- 1 teaspoon dried thyme or oregano (optional)
- 1/2 cup Passover red wine or broth
- 2 medium carrots, diced small
- 1/2 cup tomato sauce or crushed oven-roasted tomatoes

For the potato topping:

- 8–10 medium Yukon Gold potatoes, peeled and chunked
- 2 teaspoons salt
- 1/4 cup olive oil or schmaltz (or a combination)
- 1/2–1 cup warm broth or reserved cooking water from potatoes

Instructions:

1. Prepare the Meat Filling:
 1. Heat olive oil in a large skillet or electric fry pan over medium heat.
 2. Sauté shallots and onion until softened.
 3. Add ground beef and cook until browned, breaking it apart as it cooks.
 4. Add salt, pepper, paprika (if using), thyme/oregano, and mix well.

5. Stir in carrots; cook for 5–7 minutes.
6. Add wine and tomato sauce. Simmer uncovered for 10 minutes. Adjust seasoning.
7. Transfer mixture to a greased 9x13" baking dish.

2. Make the Potato Topping:

1. Peel and place potatoes cut into chunks in a pot of salted water and boil until tender, about 20 minutes.
2. Drain and mash with olive oil or schmaltz and enough broth to create creamy consistency.
3. Season to taste with extra salt if needed.
4. 3. Assemble and Bake:
5. Spread mashed potatoes over the beef mixture, smoothing the top.
6. Optional: drizzle a bit of olive oil or schmaltz over the top for crispiness.
7. Bake at 375°F for 30–40 minutes, uncovered, until bubbling and lightly browned.

Slow Cooker Option

1. Prepare the meat filling in a skillet as directed.
2. Grease a 6–8 quart slow cooker insert.
3. Spoon the meat mixture into the bottom, then spread the mashed potatoes over the top.
4. Cover and cook on low for 5–6 hours or high for 2–3 hours.
5. For a crispier top, remove the lid for the last 30 minutes or transfer to an oven-safe dish and broil briefly (if permitted).