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## ***Irish Shepherds Pie Recipe 2024***

This Irish shepherd's pie offers a delightful departure from the more traditional choice of corned beef and cabbage that you might have been considering for your St. Patrick's Day meal.

Prep Time: 25 minutes

Cook Time: 1 hour, 10 minutes

Total Time: 1 hour, 35 minutes

Servings: 8

Yield: 1 (9×13-inch) casserole

### *Irish Shepherds Pie Recipe 2024*



Irish Shepherds Pie Recipe 2024

## ***Ingredients***

1. *One tablespoon of olive oil*
2. *One spoonful of butter*
3. *Two pounds of ground lamb that is lean*
4. *One chopped onion*
5. *⅓ cup flour for all purposes*
6. *three minced garlic cloves*
7. *One tablespoon of ketchup*
8. *two tsp. finely chopped fresh rosemary*
9. *One teaspoon of paprika*
10. *⅛ teaspoon of cinnamon powder*
11. *To taste, add salt and ground black pepper.*
12. *1/2 cup water, or more if necessary*
13. *One 12-oz box of thawed frozen peas and carrots*
14. *Two and a half pounds of peeled and cut Yukon Gold potatoes*
15. *¼ pound of shredded Irish cheese (like Dubliner)*
16. *Half a cup of cream cheese*
17. *One spoonful of butter*
18. *One dash of cayenne pepper, ground*
19. *One sizable yolk from an egg*
20. *two teaspoons of milk*

## ***Directions:***

Step 1:

Set the oven's temperature to 375°F, or 190°C.

Step 2:

In a Dutch oven, combine butter and olive oil over medium heat. Add the onion and ground lamb, and cook and stir for approximately ten minutes, or until the meat is crumbly and

brown.

Step 3:

Add the flour and stir until well combined. Stir in the garlic, ketchup, cinnamon, paprika, rosemary, salt, and pepper. Cook and stir for 2 to 3 minutes, or until the garlic becomes aromatic.

Step 4:

Scrape up any brown pieces from the Dutch oven's bottom as you stir in the water. The mixture should be simmered for five to six minutes, stirring occasionally, after the heat is reduced to medium-low.

Step 5:

After taking the lamb mixture from the stove, toss in the carrots and peas.

Step 6:

Line the bottom of a 9 by 13-inch baking dish with the lamb mixture; reserve.

Step 7:

Put potatoes in a big saucepan of water that has been seasoned. After bringing to a boil, lower the heat to medium and simmer for about 15 minutes, or until tender. Replace the potatoes in the saucepan after thorough draining.

Step 8:

Add the cayenne pepper, butter, cream cheese, and Irish cheese to the potatoes and mash until smooth. Put some salt and black pepper over it.

Step 9:

In a separate bowl, whisk together the egg yolk and milk, then incorporate them into the mashed potato mixture.

Step 10:

Mashed potatoes should be evenly placed over the lamb mixture in the baking dish to cover.

Step 11:

Bake for 25 to 30 minutes in a preheated oven, or until the top is golden brown and the sauce is bubbling around the edges.

Irish Shepherds Pie Recipe



### **Nutrition Facts**

**Servings Per Recipe: 8**

**Calories 517**

% Daily Value \*

Total Fat: 28g	36%
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Saturated Fat: 13g	67%
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Cholesterol 132mg	44%
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Sodium 301mg	13%
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Total Carbohydrate: 37g	14%
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Dietary Fiber: 4g	15%
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### **Nutrition Facts**

**Servings Per Recipe: 8**

**Calories 517**

Total Sugars: 1g	
Protein 29g	58%
Vitamin C (7 mg)	7%
Calcium 155mg	12%
Iron 3mg	14%
Potassium 426mg	9%

\* Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

\*\*Nutrient information is not available for all ingredients. The amount is based on available nutrient data.

Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.

### ***Related Recipes:***

- [\*Marry Me Chicken Tortellini Recipe 2024\*](#)
- [\*Air Fryer Smashed Potatoes\*](#)
- [\*Macaroni cheese\*](#)
- [\*Unveiling the Free Baked Yogurt Custard Toast Recipe\*](#)
- [\*Crock Pot Stuffing\*](#)