

A Sutherland Belle

Shepherd's Pie Stuffed Baked Potatoes

INGREDIENTS

For the Potatoes

- 4 large Russet potatoes, scrubbed and dried
- olive oil
- Maldon sea salt or kosher salt
- 5 tablespoons butter, cut into small chunks (best at room temperature)
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked black pepper
- *For the Potatoes*
- 1/3-1/2 cup milk, or more if needed, depending on the size of your potatoes
- 2 cups shredded sharp cheddar cheese, divided
- fresh chopped chives or parsley for garnish

For the Filling

- 2 tablespoons olive oil
- 1 small chopped yellow onion (about 1 cup)
- 1 pound lean ground beef
- 2 teaspoons dried parsley leaves
- 2 teaspoon dried rosemary leaves
- 2 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon Worcestershire sauce
- 3 garlic cloves -minced
- 2 tablespoons all-purpose flour
- 3 tablespoons tomato paste
- 1 cup beef broth
- 1 1/2 cups frozen mixed peas & carrots

INSTRUCTIONS

For the Potatoes

1. Preheat the oven to 425F.
2. Using a fork, pierce holes evenly over each potato. Rub with olive oil and sprinkle with salt.

3. Place the potatoes onto a rack set in the center of the oven. Bake for 50-60 minutes or until baked through.
4. Remove and let cool until safe to handle. Slice off the top section and expose enough of the inside to get a spoon in to scoop it all out.
5. Scoop out the filling, but carefully leave enough around the exterior so the potato will maintain its structure once filled.
6. Place all the scooped-out filling into a bowl. For a smoother potato topping, use a ricer before adding additional ingredients. Add the butter, milk (start with 1/3 cup), salt, pepper, and 1 cup of cheddar cheese. Blend with a fork. If you need more milk to break up the potatoes, add small increments at a time. You want the potatoes to be slightly stiff.

For the Filling

1. Add the oil to a large skillet and heat over medium-high heat. Add onions and cook for 5 minutes, stirring occasionally.
2. Add the ground beef to the skillet and break it apart with a wooden spoon. Add the parsley, rosemary, thyme, salt, and pepper. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.
3. Add the Worcestershire sauce and garlic. Stir to combine. Cook for 1 minute.
4. Add the flour and tomato paste. Stir until well incorporated and no clumps of tomato paste remain.
5. Add the broth, frozen peas, and carrots. Bring the liquid to a boil, then reduce to simmer. Simmer for 5 minutes, stirring occasionally.

For the Assembly

1. Place all the potato skins onto a baking sheet. Spoon in the filling, packing it in without pressing so hard that the potato breaks. Gently but firmly press into all the corners. Fill it right to the top.
2. Divide the mashed potato mixture between the potatoes. Fluff the tops up lightly with a fork making peaks where the browning will happen. Sprinkle with the remaining cheese.
3. Bake until the cheeses have melted and are starting to bubble, the exterior is nice and golden brown, and the filling is warmed through, about 20-25 minutes.
4. Garnish with chopped parsley or chives, and more salt and pepper as desired.