

Thanksgiving "Leftover" Shepherds Pie

By Gracie Hunt, Events Director

Ingredients:

5 teaspoons extra virgin olive oil
1 cup chopped yellow onions
2 carrots, peeled and chopped (about 1 cup)
1 stalk celery, chopped (about ½ cup)
¼ teaspoon Hunt House Seasoning, recipe follows
¼ teaspoon plus ⅛ teaspoon salt
½ teaspoon freshly ground black pepper
3 cloves garlic, minced
1-tablespoon all-purpose flour
2 teaspoons tomato paste
½ cup cooked corn
½ cup cooked chopped green beans
4 cups leftover mashed potatoes
¾ cup grated sharp or medium Cheddar
Chopped parsley leaves, for garnish
4 ounces mushrooms, stemmed, wiped clean, and sliced (optional)
½ teaspoon chopped fresh thyme leaves or ¼ teaspoon dried
3 cups chopped or shredded roast turkey (white and/or dark meat)
1 ¼ cups chicken stock or canned chicken broth

Directions:

- Preheat the oven to 400 degrees F. Lightly grease a 9-inch square or 2.2 quart baking dish with the butter and set aside.
- In a large sauté pan or skillet, heat the oil over medium-high heat. Add the onions, carrots, House Seasoning, salt, and pepper and cook, stirring, until the onions are soft, about 3 minutes. Add the garlic and cook, stirring, for 20 seconds. Add the mushrooms, thyme, and bay leaf and cook, stirring, until the mushrooms are soft, 3 to 4 minutes. Add the flour and cook, stirring, until thick, about 1 minute. Stir in the tomato paste and cook, stirring, for 1 minute. Add the meat and stir well to combine. Gradually add the stock and then the green beans, and bring to a boil. Reduce the heat to medium-low and simmer until the mixture is thickened, 6 to 8 minutes.
- Remove from the heat and discard the bay leaf. Carefully transfer to the prepared dish and spoon the potatoes over the meat mixture, spreading to the edges. Sprinkle with the cheese and bake until the cheese is bubbly and the potatoes are crisp around the edges, 22 to 25 minutes.
- Garnish with chopped parsley and serve.

Hunt House Seasoning

2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper

