



CRISPY ONION SHEPHERD'S PIE BAKED POTATO



A baked potato stuffed with ground beef mixed with demi-glace, sliced carrots and green peas, topped with **Battered Onion Petals**. Yield: 3 Servings

Ingredients:

12 Each	Battered Onion Petals [#0293320], Prepared According to Package Directions	1 tsp.	Thyme, Chopped
1 Tbsp.	Vegetable Oil	4 tsp.	Flour, All-Purpose
½ lb.	Ground Beef, Cooked & Drained	1 Tbsp.	Tomato Paste
¼ Cup	Carrot, Sliced	1¼ Cup	Beef Broth
¼ Cup	White Onion, Diced	¼ Cup	Green Peas
1 tsp.	Garlic, Minced	To Taste	Salt & Black Pepper
		3 Each	Russet Potatoes, Baked & Split

Directions:

1. Preheat an oven to 350°F.
2. Heat the vegetable oil in a medium sauté pan on medium heat.
3. Add in the ground beef, carrot and onion, then sauté for 3-4 minutes, or until the vegetables have softened.
4. Stir in the garlic and thyme, then cook for another minute.
5. Coat the vegetables with the flour and cook for a minute.
6. Add in the tomato paste and beef broth, then simmer for 8-10 minutes, or until thickened.
7. Fold in the green peas and season it with salt and black pepper, then bring it back to a simmer to make the shepherd's pie filling.
8. Pour an even amount of shepherd's pie filling into each russet potato, then bake for 6-8 minutes, or until heated throughout.
9. Top the potatoes with an even amount of **Battered Onion Petals**.

