



GNOCCHI SHEPHERD'S PIE



Seasoned ground beef and root vegetables in a savory gravy topped with **Gnocchi** and a cheese blend, baked until golden brown. Yield: 2 Servings

Ingredients:

1 Cup	Gnocchi [#74922], Thawed
½ lb.	Ground Beef
1 Tbsp.	Vegetable Oil
¼ Cup	White Onion, Diced
¼ Cup	Celery, Diced
¼ Cup	Carrots, Diced

1 tsp.	Garlic, Minced
¼ Cup	Port Wine
½ Cup	Beef Gravy
2 tsp.	Thyme, Chopped
1 tsp.	Rosemary, Chopped
¼ Cup	Green Peas
Garnish	Cheese Blend

Directions:

1. Preheat an oven to 350°F.
2. Heat a medium sauté pan on medium heat.
3. Brown the ground beef for 5-6 minutes, or until it has been cooked throughout, then remove it from the pan.
4. Add in the vegetable oil, white onion, celery and carrots, then cook for 1-2 minutes or until the onions are translucent.
5. Stir in the garlic, then cook for another minute.
6. Deglaze the pan with the port wine, then add in the ground beef, beef gravy, thyme and rosemary.
7. Cook the mixture for 1-2 minutes, then fold in the peas and pour into a baking dish.
8. Top with a layer of **Gnocchi** and bake for 6-8 minutes, or until it is golden brown.
9. Garnish with the cheese blend.

