

Mini Shepherd's Pot Pies

Prep time

30 mins

Cook time

55 mins

Total time

1 hour 25 mins

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Serves: 12

Ingredients

- 2 9" refrigerated pie crusts
- 1 lb. ground beef
- ¼ yellow onion, diced
- ½ teaspoon garlic, minced
- 1 cup frozen mixed vegetables
- 1 beef bouillon cube
- 1 tablespoon Worcestershire sauce
- 1 teaspoon tomato paste (optional)
- Pepper to taste
- ½ cup cheddar cheese, shredded
- 2 cups mashed potatoes (homemade or instant)



Instructions

1. Prepare mashed potatoes and set aside
2. Over medium high heat, brown beef until fully cooked. Drain off any excess fat. Remove and set aside
3. Saute onions and garlic until translucent
4. Add mixed vegetables, crumble the beef bouillon cube and simmer until vegetables are soft
5. Add beef, Worcestershire sauce, tomato paste and season with pepper to taste. Reduce heat to medium and simmer for 15 minutes
6. Meanwhile, unroll the pie crusts and roll each crust to 12" in diameter. Cut six 4" rounds from each crust
7. Press each round on the bottom and sides of a muffin pan and bake at 350 degrees F for 7-10 minutes or until lightly browned. Remove from oven and set aside
8. Divide beef mixture among all 12 cups
9. Top with some cheddar cheese and finish with mashed potatoes
10. Bake at 350 degrees F for 30 minutes or until crusts are golden brown and mashed potatoes have browned
11. Broil at 450 degrees F for 5 minutes if needed to brown the potatoes some more
12. Let it stand for 10 minutes and remove by running a knife outside each pie
13. Dish and serve warm

Notes

Inspired by [Pillsbury](#).Recipe by The Cooking Jar at <http://www.thecookingjar.com/mini-shepherds-pot-pies/>