

**Savory Shepherd's Pie**

1¼ (pounds) red potatoes, cut into cubes	6 (ounces) pearl onions, thawed
2 large cloves garlic	¼ cup sour cream
1 (pound) lean ground chuck	¼ tsp. black pepper
3 Tbsp. flour	2 Tbsp. butter
½ tsp. TNG® Savory Beef Rub	¼ cup heavy cream
1 (12 ounce) bag of frozen mixed vegetables, thawed	1 cup shredded cheddar cheese, divided
1 (14 ounce) can beef broth	Paprika for garnish
1 Tbsp. ketchup	

In a saucepan cook potatoes with salted water and garlic until the potatoes are fork tender.

Brown the meat in a large nonstick skillet. Add Savory Beef and flour, stir to combine. Add beef broth and continue to cook for 2 minutes. Add all the veggies and ketchup and cook an additional 5 minutes, stirring frequently. Remove from heat and set aside.

Preheat oven to 375°F.

Drain the potatoes, remove garlic cloves and return potatoes to saucepan. Add sour cream, black pepper, butter and half of the shredded cheese. Mash the potatoes until smooth and the mixture is well blended.

Pour the meat mixture into a 10-inch square baking dish; cover with potato mixture and bake for 18-20 minutes. Remove from oven and top with the remaining cheese and sprinkle the paprika over the top. Return to oven and bake additional 2 minutes or until the cheese is melted.