

Blended Mushroom Shepherd's Pie

This rich and hearty comfort dish uses mushrooms in two ways. Chopped mushrooms are blended with ground beef while sliced baby bellas are sautéed with savory root vegetables.

Pie Ingredients

3 tbs Salted Butter
8 oz Baby Bella Mushrooms, Sliced
1 White Onion, Diced
2 Carrots, Diced
2 Parsnips, Diced
1 Celery Stalk, Diced
2 Cloves Garlic, Minced
1 tsp Salt
½ tsp Black Pepper
16 oz Buona Foods Gourmet Mushroom Crumble
1 lb Ground Beef 80/20
1 tbs Tomato Paste
2 tbs Worcestershire Sauce
½ cup Beef Stock

Mashed Potato Ingredients

4 lbs Russet Potatoes, Peeled and Quartered
4 tbs Salted Butter
½ cup Heavy Cream
1 tsp Salt
½ tsp black pepper



Directions

- Preheat oven to 400 F.
- Fill a large saucepan with water, add potatoes and 1 tsp of salt, bring to boil.
- Cook Potatoes for 20 minutes until soft and drain. Add butter, cream, and black pepper and mash until smooth. Set aside.
- Bring a large skillet to medium-high heat and add butter.
- Sauté mushrooms for 6 minutes. Lower heat to medium and add onions, carrots, parsnips, celery, and garlic. Season with salt and pepper and cook for an additional 7 minutes or until vegetables are tender.
- Add tomato paste and mix, then add mushroom crumble and ground beef. Cook for 10 minutes until beef is browned.
- Add Worcestershire sauce and beef stock, cook an additional 10 minutes.
- Move pie mixture to an oven-safe baking dish and spread evenly. Top with potatoes and spread evenly.
- Bake finished pie in the preheated oven for 20 minutes. Remove, allow to cool for 5 minutes and serve.

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!