

Shepherd's Pie with Garlic Mashed Potatoes

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour 15 minutes

Step 1: Preparing the Shepherd's Pie

- 1 recipe No-Oil Wild Mushroom Gravy
 - 3/4 cup shredded dark greens
 - 1 cup mushrooms, baked tofu, or seitan, ground
 - 1 recipe Garlic Mashed Potatoes
 - paprika, to garnish
 - parsley, to garnish
- First gather and prepare your mise en place.
- Pre-heat oven to 375°F (190°C)
- When Wild Mushroom Gravy is about finished, on low to medium heat, add in the dark greens and stir thoroughly. Add in the ground mushrooms or Baked Tofu or seitan and continue on low for 2 minutes, then remove from the heat.
- Using a large casserole dish or individual dishes, pour in the mushroom seitan gravy evenly into each vessel. For the Garlic Mashed Potatoes layer, it's best to use a pastry bag to pipe the potatoes onto the gravy. Alternatively, you can spoon on and spread evenly.
- Lastly, sprinkle with paprika and place into the oven, uncovered, for 15 to 20 minutes. Cooking time will ultimately depend on the size of your casserole dishes and your oven. Remove from the oven. Garnish, if desired and serve.