

For additional information on Pantry to Plate: A Chef's Challenge, visit: www.pantrytoplatechallenge.org



WINNER OF THE 2015 PANTRY TO PLATE: A CHEF'S CHALLENGE
JUDGE'S CHOICE AWARD



Shepherd's Pie

Thank you to our 2015 Pantry to Plate: A Chef's Challenge competing Chefs:
Chef Kevin Fonzo, Chef Isabella Morgia Di Vicari, and Chef Ryan Vargas!



All proceeds from Pantry to Plate: A Chef's Challenge benefit JFS Orlando's social service programs. For information on JFS Orlando, please visit: www.jfsorlando.org



Chef Kevin Fonzo's Shepherd's Pie



Ingredients

6 servings

1 tablespoon oil

1 cup beef broth

1 carrot, chopped

2 cups assorted vegetables of your choice

1 onion, peeled and chopped

1 cup canned beef stew

1lb ground beef

1 tablespoon fresh herbs, chopped

2lbs of potatoes

8 tablespoons butter

Approximately $\frac{3}{4}$ cup milk

Salt (to taste)

Pepper (to taste)



Directions

Pre-heat oven to 375° F.

Boil potatoes in salted water until tender.

Drain and mash the potatoes with the butter and milk.

Season well with salt and pepper.

In a large sauté pan over medium high heat, cook ground beef until done.

Drain off fat and reserve beef.

In a separate large sauté pan, heat olive oil on medium high heat.

Add carrot and onion.

Cook until golden brown.

Add assorted vegetables and heat through.

Add ground beef, beef broth, and stew.

Simmer for 10 minutes.

Pour the mixture into a baking dish.

Spread the potato mixture over the meat/veggie mix.

Bake until golden brown (approximately 30-40 minutes).

