



## Roast Pork Shepherd's Pie

**A comfort food favorite, this pork casserole is sure to warm you up during those long, cold winter months.**

### Ingredients

4 T. butter  
1/4 cup finely chopped onion  
1/4 cup flour  
1/2 tsp. salt  
1/4 tsp. poultry seasoning  
1/4 tsp. ground black pepper  
1 10 1/2-ounce can condensed chicken broth  
1/4 cup water  
1 1/2 cups diced roast pork  
1 1/2 cups mixed peas and carrots, cooked  
2 cups mashed potatoes  
1/2 cup shredded traditional cheddar cheese  
1/2 cup shredded white cheddar cheese

**Preparation**  
In a large, heavy-bottomed saucepan, melt butter; add onion and sauté until tender, about two minutes. Stir in flour until well-blended; add salt, poultry seasoning and pepper. Gradually add broth and water; cook and stir until thickened and bubbly. Add pork and vegetables, and heat through. Pour into a buttered 1 1/2-quart casserole dish. Spoon mashed potatoes evenly over top. Bake at 350 degrees F for 25 to 35 minutes. Top with cheese during the last five minutes.

Serves 4.