



## Shepherd's Pie with Poultry

**Try this substitution for beef the next time you make this classic casserole.**

Using our "Basic Shepherd's Pie" recipe, substitute ground turkey or chicken for the beef.

Substitute green beans or peas for the corn.

Because ground poultry is so much leaner than ground beef, this version of shepherd's pie will need gravy.

Make gravy according to directions below and cover meat with it before adding vegetables. Bake as directed in basic recipe.

Gravy 1 1/2 cups chicken broth 1/2 T. poultry seasoning 1 T. cornstarch 2 T. milk

### Preparation

Combine cornstarch and milk and whisk until smooth.

Heat broth to boiling, then reduce heat to medium and gradually add cornstarch mixture, stirring constantly.

Add poultry seasoning and mix well.

Continue heating over medium-low heat until mixture thickens. (It won't be a thick gravy, rather it will be slightly translucent and golden in color.)