



## Shepherd's Pie

2 lbs. ground beef  
2 cans peas, drained  
2 cans sweet corn, drained  
1 large onion, diced  
1/3 c. sugar  
Mashed potatoes (pre-packaged are fine)  
4 c. shredded sharp cheddar cheese

1. Brown ground beef and onion with salt and pepper.
2. Add peas, corn, and sugar to cooked beef. Simmer until heated through.
3. Place meat and vegetable mixture on bottom of pan.
4. Cover with mashed potatoes and sprinkle with cheese.
5. Bake at 350 for 30 minutes.
6. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.**
7. Tape bottom portion of this page to casserole cover and freeze.

**To return frozen casserole: Enter the CME/school building through the lower level door to access the Parish Kitchen. During school hours, please ring the bell and sign in at the school office. Due by Sunday, December 16.**  
Thank you for supporting St. John's Outreach in the community.

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## ST. JOHN'S EPISCOPAL CHURCH OUTREACH

### Shepherd's Pie

1. **Completely thaw double covered casseroles before baking.**
2. **Preheat oven to 350 degrees.**
3. **Cook for 30 minutes or until casserole is hot throughout.**