

Leftover Turkey Shepherd's Pie

Creamy filling with a soft mashed potato topping

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INGREDIENTS

(makes about 8 portions)

- 2 medium white onions
- 2 garlic cloves
- about 400g vegetables of your choice (I used two carrots and some broccoli)
- about 400g turkey meat
- 50g butter
- 50g flour
- 500ml milk
- salt
- black pepper
- red paprika
- 1-1.5kg starchy potatoes
- about 30g butter
- milk as needed
- salt to taste
- some grated cheese (optional)



DIRECTIONS

1. Start by preparing the vegetables for the filling. If you have some leftover vegetables then skip this step and proceed to making the white sauce.
2. Peel and finely slice the onions and the garlics. Peel the carrots and cube them into small cubes. In a large pan over medium heat start frying the vegetables with a little olive oil. You only want them to soften slightly, not to brown them. While the rest of the vegetables are cooking, wash and cube the broccoli. Since broccoli cooks very fast it doesn't need to be pre-cooked with the rest of the vegetables.
3. Once the onion is translucent and the carrots have slightly softened, turn off the heat, add in the turkey meat and the broccoli. Mix shortly and leave aside.
4. To make the white sauce, melt butter in a medium pot over medium heat. Once the butter has melted, add in the flour while whisking continuously and once you have added all of the flour, continue mixing for

another couple of minutes. Make sure to keep the heat on medium. Then start adding the milk slowly while whisking. Once you have added all of the milk continue heating over medium-high heat while whisking continuously until the sauce thickens up. Then remove from heat and season with salt, pepper and some red paprika.

5. Take a 22cm x 32cm casserole dish with high sides and add in the turkey with the vegetables and the white sauce. Mix until combined.
6. To make the mashed potatoes, peel and cube the potatoes and cook in salted water until soft (about 15 minutes). Remove from heat, strain the water and add the butter. Mash the potatoes with a potato masher adding in some milk to make it soft and creamy. The mashed potatoes for the shepherd's pie should be a little softer than your usual mashed potatoes.
7. Add the mashed potatoes on top of the vegetables and smoothen with a spoon. If you want you can also either pipe the mashed potatoes on top or make a pattern with a fork.
8. Grate some cheese of your choice on top and bake in 200°C bottom top heat at the middle shelf of the oven for 40-45 minutes or until golden. Remove from the oven and let rest for about 15 minutes before serving.