

# Miss Patty's Lamb Shepherds Pie

Featuring Miss Patty's Garlic Fusion and Miss Patty's Original Fusion



## Fan Fare Favorites: Miss Patty's Lamb Shepherds Pie

Rich, savory lamb, smooth butternut squash, and creamy cauliflower provide a nutritious, gourmet turn to a hearty classic in Miss Patty's Lamb Shepherds Pie. Miss Patty's Original and Garlic Fusions bring together the indulgent flavors with perfect balance and finesse. Each delicious bite contributes an abundance of essential vitamins and nutrients, including protein, selenium, fiber, folate, potassium, antioxidants, and vitamins B, C, and K. These nutrients help to support muscle, bone, and thyroid function and contribute to strong cardiovascular, digestive, and immune systems.

**Author:** Miss Patty | **Recipe type:** Fan Fare Favorites | **Serves:** 4

### Ingredients

- 1 large head cauliflower, cut into florets and steamed
- 1 tablespoon Miss Patty's Garlic Fusion\*
- 1 tablespoon full fat coconut milk
- 2 pounds ground lamb
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 medium bell pepper, sliced
- 2 cups butternut squash
- 1 tablespoon Miss Patty's Original Fusion\*
- ¼ cup vegetable broth

### Instructions

Preheat the oven to 375 degrees.

In a food processor, blend the cauliflower, Miss Patty's Garlic Fusion, and the coconut milk until smooth.

In a large skillet add the lamb, onion, and garlic over a medium heat. Cook the mixture for about 10 minutes, and then add the bell pepper, butternut squash, Miss Patty's Original Fusion, and vegetable broth. Cover and simmer for 10 to 15 minutes or until the lamb is cooked through and the vegetables are tender.

Pour the lamb mixture into a large baking dish. Pour the cauliflower puree over the lamb mixture and smooth evenly.

Place the pie in the oven and bake for 10 to 15 minutes, or until cauliflower mixture is brown on top. Slice and serve warm.

### Notes

\* Minimum amounts are listed. We recommend adding more of Miss Patty's Fusions according to your taste.