



BAKED THANKSGIVING SHEPHERD'S PIE

EFFORT
1/5

PREP TIME
10 MINS

COOK TIME
1 HR

HARDWOOD
APPLE

INGREDIENTS

- 2 TABLESPOON CANOLA OIL
- 1 CUP CHOPPED ONION
- 2 CLOVE GARLIC, MINCED
- 1 TEASPOON KOSHER SALT
- 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOON ALL-PURPOSE FLOUR
- 2 TEASPOON TOMATO PASTE
- 1 CUP LEFTOVER GRAVY
- 1 CUP CHICKEN BROTH
- 1 TEASPOON WORCESTERSHIRE SAUCE
- 2 TEASPOON FRESH CHOPPED ROSEMARY
- 1 TEASPOON FRESH CHOPPED THYME
- 1 1/2 POUND LEFTOVER TURKEY
- 1 CUP LEFTOVER GREEN BEANS
- 1 CUP LEFTOVER STUFFING
- 2 CUP LEFTOVER MASHED POTATOES

PREPARATION

When ready to cook, set Traeger temperature to 400°F and preheat, lid closed for 15 minutes.

Place canola oil in a medium sauté pan over medium-high heat. Once the oil shimmers, add the onion and sauté just until softened and lightly brown, about 3 to 4 minutes. Add the garlic and stir to combine. Season with salt and pepper.

Sprinkle the onions with the flour and toss to coat, continuing to cook for another minute. Add the tomato paste, leftover gravy, chicken broth, Worcestershire sauce, rosemary and thyme. Stir to combine. Bring to a boil, then reduce the heat to low. Cover and simmer 10 to 12 minutes or until the sauce is thickened slightly.

Add the leftover turkey, green beans and stuffing to the mixture and spread evenly into an 11x7 inch glass baking dish.

Top with the mashed potatoes, starting around the edges to create a seal to prevent the mixture from bubbling up and smooth with a rubber spatula. Place directly on the grill grate and bake for 25 minutes or just until the potatoes begin to brown. Remove to a cooling rack for at least 15 minutes before serving. Enjoy!