

# TACO SHEPHERD'S PIE

## Ingredients

### Taco Meat

1-2 Tbsp canola oil  
1 large onion, minced  
2 lb ground beef  
1 pkg taco seasoning  
Water as per pkg. directions

### Topping

6-8 medium potatoes, sliced in 1/4" slices  
Dash of salt  
Water  
3 c. frozen corn kernels  
2 c. crushed tortilla chips

## Method

### Meat

- Saute onion over medium-high heat in 1 Tbsp canola oil until soft & translucent
- Add ground beef & brown, while mashing with a fork
- Once beef is browned, Add seasonings & water as per package directions
- Complete cooking, as per package directions

### Topping

Meanwhile, place potatoes in saucepan & cover with water, add dash of salt. Cover pot. Bring to a boil over high heat, reduce heat to medium, open lid slightly to vent & allow to boil for 10 minutes until fork tender.

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## Method

### Topping

Once potatoes are ready, remove from saucepan with a slotted spoon & place in a large mixing bowl. Reserve water. Mash with Potato masher. Add 1/4 c. of reserved water. Stir through until smooth, adding a touch of extra water if necessary. Season with salt & pepper.

### Assembly

- Spray a 9x13 baking dish.
- Spread meat sauce evenly over bottom of dish.
- Layer frozen corn evenly over meat sauce.
- Spread mashed potatoes evenly over corn.
- Option: can be covered at this stage with plastic wrap & refrigerated at this time until 30 minutes prior to serving.
- Right before baking, sprinkle crushed tacos over top, pressing slightly into potato mixture.
- Bake, uncovered, at 350° for 20 -30 minutes, until top is golden brown & beginning to crisp.