



# SHEPHERD'S PIE FILLING

by Chef David Cocker

## USING: REUVEN FULLY COOKED LEAN GROUND BEEF

Prep & Cook Time: 60 minutes

Servings: 4-5

### INGREDIENTS

11 oz (312 g) Reuven Fully Cooked Lean Ground Beef (Product Code B03737)  
2 tbsp (30 ml) canola oil  
1.5 oz (43 g) white onion, 1/4" diced  
1.5 oz (43 g) carrots, 1/4" diced  
2 garlic cloves, minced  
1.5 oz (43 g) celery, 1/4" diced  
3 tbsp (45 ml) red wine  
13.5 fl oz (400 ml) beef stock  
Salt & pepper  
0.7 oz (20 g) cornstarch  
2 tbsp (30 ml) water  
1.5 oz (43 g) peas  
1.5 oz (43 g) corn

### PREPARATION

Heat canola oil in rondeau, add ground beef and sauté for 2-3 minutes until browned.

Add onion, carrots, garlic, celery, red wine, beef stock, salt & pepper.

Bring to a boil and simmer for 15 minutes.

Make a cornstarch slurry, simply mix water and cornstarch until the mixture is homogenous. Add cornstarch slurry to beef mixture while stirring, simmer for 2 minutes.

Add peas and corn to the beef mixture.

Transfer to a clean container and cool in room temperature for maximum of 30 minutes before transferring to refrigerator.



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