

*Traditionally a shepherd's pie contains leftover roasted lamb—an easy way to use leftovers in a comforting one-dish recipe. This version is updated using fresh chicken and topped with mashed golden potatoes and cauliflower—a modern nod to upping the veggie ante in a rustic homestyle recipe.*

## **FARMHOUSE SHEPHERD'S PIE**

Makes 6 servings

### **INGREDIENTS**

	1 tablespoon cornstarch or potato starch
2 tablespoons olive or canola oil, divided	3/4 cup low-sodium chicken broth
1 lb. boneless, skinless chicken breasts or thighs, cut into 1/2-inch pieces	1/2 cup frozen peas, thawed
3 cloves garlic, finely chopped	1 tablespoon chopped fresh rosemary, divided
1 medium red onion, chopped	1 tablespoon chopped fresh sage, divided 1 tablespoon chopped fresh thyme, divided
1 medium rutabaga, chopped (2 cups)	1 lb. Yukon gold potatoes, cut into chunks
3 medium carrots, sliced	1/2 head cauliflower, cut into florets (4 cups)
4 ounces button mushrooms, chopped	1 egg, lightly beaten
Coarse salt and freshly ground pepper to taste	

### **DIRECTIONS**

1. Heat oven to 400° F. Oil a 2-quart casserole or baking dish.
2. Heat 1 tablespoon oil in a large skillet over medium-high heat; sauté chicken and garlic about 5 minutes; remove to a plate. Add remaining 1 tablespoon oil to skillet; add onion, rutabaga, carrots and mushrooms; season with salt and pepper. Cook and stir about 8 minutes or until softened.
3. Stir cornstarch into chicken broth until dissolved; pour into skillet and heat bring mixture to a boil, stirring frequently. Remove from heat. Stir in chicken, peas, and half of herbs. Spoon into prepared casserole dish.
4. Meanwhile, fill a large saucepan with water and bring to a boil. Cook potatoes and cauliflower for about 10 minutes or until tender. Drain well.
5. Place potatoes and cauliflower in a large bowl. Mash until just smooth; stir in egg and remaining herbs. Season well with salt and pepper.
6. Spoon potato-cauliflower mixture over the top of the chicken filling in the baking dish. Spread to entirely cover the top, swirling with the back of a spoon.
7. Bake casserole 25 to 30 minutes or until top is golden brown and crisp.