

Lindsey's Shepherd Pie



Ingredients:

- 1 pkg of Lightlife Mexican Style Ground Protein Crumbles
- 1 Chopped White Onion
- 3 bags Frozen Mixed Vegetable With Carrots, peas, corn & green beans.
- 1 can of Diced Tomatoes With Jalapenos
- 4 cups of Betty Crocker Instant Potatoes - Vegan
- 1 pkg of Daiya Cheddar Cheese - Vegan
- 1 Container of Smartlife Light Butter - Vegan
- Seasoning Salt
- Salt & Pepper
- Garlic Salt
- 2 8x8" Glass Baking Container

Directions:

Start by heating oven at 400 degrees.

Now in a pot cook onions, mixed vegetables and diced tomatoes on medium high heat. Stir Occasionally.

While that's cooking, grab another pan and add protein crumbles and cook until slightly browned.

Then add protein crumbles to the 1st pot with the vegetables mixture.

Next you need to cook the potatoes. Follow the direction on package and substitute milk by adding a little more butter and water. Garlic Salt, Salt & Pepper to taste.

Now grab the glass baking dish and the 1st add the vegetable mixture half way up the dish. Then cover the top the rest of the way with mashed potatoes. Lastly, Cover potatoes with cheddar cheese.

Place in over for 10 minutes, pull out and serve!

HELPFUL TIPS:

Always check your ingredients to make sure they are animal product free.