

Shepherds Pie Twice-Baked Potatoes

Cyndy Gerken - Naples, FL
Taste of Home - June/July 2020

Servings: 6

6 large russet potatoes
2 tablespoons olive oil
1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
4 cloves garlic, minced
1 package (16 ounce) frozen mixed vegetables
3 tablespoons Worcestershire sauce
1 tablespoon tomato paste
1 tablespoon steak seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
dash cayenne pepper
2 teaspoons paprika, divided
1/2 cup butter, cubed
3/4 cup heavy whipping cream
1/4 cup sour cream
1/2 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
1/4 cup shredded Parmesan cheese
1 tablespoon chives, minced

TOPPINGS

1 cup shredded cheddar cheese (for sprinkling)
2 tablespoons minced chives (for sprinkling)
1 teaspoon paprika (for sprinkling)

Preparation Time: 1 hour 45 minutes

Bake Time: 25 minutes

Preheat the oven to 375 degrees.

Scrub and pierce the potatoes. Rub with oil. Bake until tender, about one hour.

In a large skillet over medium heat, cook the beef, onion, peppers and garlic until the beef is no longer pink. Drain. Add the mixed vegetables, Worcestershire, tomato paste, steak seasoning, salt, pepper, cayenne and one teaspoon of paprika. Cook and stir until the vegetables are tender.

When the potatoes are cool enough to handle, cut a thin slice off the top of each potato and discard. Scoop out the pulp, leaving a thin shell.

In a large bowl, mash the pulp with butter. Add the whipping cream, sour cream, cheddar, Monterey Jack, Parmesan and chives. Mash the potatoes until combined. Spoon one cup of the meat mixture into each potato shell. Top with one-half cup of the potato mixture. Sprinkle with the remaining paprika.

Place the potatoes on a baking sheet. Bake for 20 minutes. Sprinkle with cheddar cheese. Bake until melted. Sprinkle with chives and paprika. Serve.

Per Serving (excluding unknown items): 765 Calories; 63g Fat (73.3% calories from fat); 25g Protein; 26g Carbohydrate; 4g Dietary Fiber; 180mg Cholesterol; 644mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.