

## Chicken Shepherd's Pie

<b>1 to 2 lbs cooked meat (chicken or beef)</b>	<b>½ stick melted butter</b>
<b>20 to 32 oz. frozen mixed vegetables</b>	<b>½ tsp. pepper</b>
<b>10 oz. cream of mushroom soup (undiluted)</b>	<b>a few T flour</b>
<b>½ small bag of grated cheese</b>	<b>dash of milk</b>
<b>¼ C broth (chicken or beef)</b>	<b>optional: ½ tsp salt</b>
<b>1 or 2 packets instant mashed potatoes</b>	

Heat oven to 400°F. Grease 2 qt. shallow dish. Spread meat & veggies in dish. Melt butter. Combine soup, broth, butter, milk, salt, pepper & flour, and pour over chicken & veggies. Sprinkle with half the cheese. Prepare mashed potatoes, and spread on top. Sprinkle the rest of cheese on top. Bake 45 to 50 min. or until brown. Cool 10 min. before serving. *Note:* none of the measurements are critical. (For the broth I just used the liquid from a can of canned chicken.)

Loosely based on these recipies:

<https://www.tasteofhome.com/recipes/chicken-shepherd-s-pie/>

<https://www.campbells.com/kitchen/recipes/easy-chicken-shepherds-pie/>

<https://burtonsys.com/ChickenPotPie.pdf>

Here's are some beef versions:

[https://www.simplyrecipes.com/recipes/easy\\_shepherds\\_pie/](https://www.simplyrecipes.com/recipes/easy_shepherds_pie/)

<https://www.delish.com/cooking/recipe-ideas/recipes/a57949/easy-shepherds-pie-recipe/>

(As you can see, they usually use beef or chicken broth instead of mushroom soup, but I'll bet the mushroom soup will work fine.)