

<p>Herbed Shepherd's Pie</p> <p>1 ½ pounds lean ground beef 3 cups beef broth 4-5 bay leaves 3 whole cloves ½ teaspoon pepper ⅛ teaspoon thyme 1 ½ pounds potatoes (4-5 medium) peeled and cubed (about 5-6 cups) ½-¾ cup milk 3 tablespoons butter 1 ½ tablespoons minced chives 1 teaspoons salt, divided 6 oz (1 ½ cups) shredded Mozzarella cheese 3 medium onions sliced 3 celery ribs, diced 2 medium carrots, sliced 1 ½ cups frozen corn, thawed 3 tablespoon flour</p>	<p>375 °oven. 13x9 pan</p> <p>Cook beef to brown. Drain. Stir in 1 ½ cups broth, bay leaves, cloves, pepper and thyme. Bring to boil. Simmer, covered, 30 minutes. Boil potatoes to tender. Drain. Mash potatoes with milk, chives and ½ teaspoon salt. Stir in cheese. Keep warm.</p> <p>Add vegetables and ½ teaspoon salt to beef mixture. Simmer, covered, for 10 minutes. Whisk flour and remaining broth until smooth. Gradually stir into beef mix. Cook and stir 1-2 minutes until thickened. Discard bay leaves and cloves. Transfer to pan. Top with mashed potatoes. Bake, uncovered 10 minutes. 8-10 servings.</p>
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