



Easy Leftover Shepherd's Pie

Ingredients Needed for Easy Leftover Shepherd's Pie

- 4 leftover Aunt Millie's Live Carb Smart® Hawaiian Dinner Rolls, cubed
- 4 tablespoons unsalted butter, melted
- 3 tablespoons unsalted butter
- 1 medium yellow onion, finely chopped
- 2 medium carrots, finely chopped
- 1 large stalk celery, finely chopped
- 3 cloves garlic, minced
- 1 teaspoon thyme leaves
- 1 cup frozen peas
- 4 cups leftover stuffing
- 4 cups leftover mashed potatoes
- 2 cups shredded leftover turkey
- 2 cups leftover gravy
- 1 cup leftover cranberry sauce
- salt and pepper, to taste



Directions for Easy Leftover Shepherd's Pie

1. Preheat the oven to 400 degrees. In a large pot over medium heat, melt the butter. Add the onion, carrot, celery, garlic, and thyme. Season with salt and pepper to taste. Cook, stirring occasionally, until the vegetables have softened, about 6-8 minutes.
2. Meanwhile, cube the dinner rolls and toss the with the melted butter. Set aside.
3. Once the vegetable mixture is softened, add the peas and leftover stuffing and gently mix. Heat the stuffing for 2 minutes.
4. In a pie pan, spread the mashed potatoes on the bottom. Layer the shredded turkey, gravy, and stuffing mixture on top. Finish with the cubed dinner rolls.
5. Bake the casserole for about 20 minutes until warmed through. Top with foil if it browns too quickly.
6. Let it cool slightly before serving. Top with dollops of cranberry sauce.

7. Enjoy!

