



# • Hello Spring!! •

Hey there families, as we get into the warmer days take the time to get outside shake off some of that winters chill and enjoy the outdoors! Some sunshine after a long winter is good for the soul. I've attached a springtime recipe to get your bones warmed up.

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Happy spring!

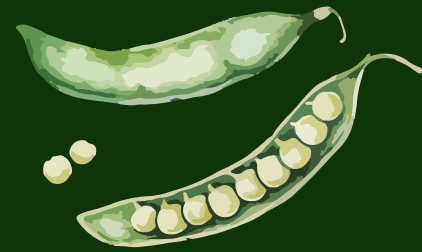
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### First layer:

- 1 lb. Ground beef
- 1 ½ cups Chopped onion
- ¾ Chopped carrots
- ½ cup of peas
- ½ Cup Corn Kernels
- 2Tbsp butter
- 2 Tbsp flour
- 1 Tbsp fresh Thyme
- 1 clove minced garlic
- 1 cup beef stock
- Salt & pepper



### Mashed potato layer:

- 2 lbs Gold potatoes peeled and cut into large cubes
- ½ cup heavy cream
- ¼ cup milk
- 3 Tbsp butter, softened
- 1 cup graded cheese
- Salt and pepper



-Heat a large skillet over medium-high heat, then add beef. Brown beef until fully cooked, about 5 minutes. Soak up excess beef fat with a paper towel, then add onion and carrot. Season with a pinch of salt and pepper, then cook for 10 minutes, until soft.

-Add the peas and corn, and cook for 2 minutes. Add butter to the pan and toss around until fully melted, then stir in flour, thyme leaves, and garlic. Stir for 1 minute, until flour disappears. Add beef stock, then bring liquid to a boil over high heat. Cook for a minute or two until broth thickens into a light sauce. Remove pan from heat and transfer beef and veggie mixture to an 8x8 baking dish.

-Preheat oven to 425°F.

-To make the mashed potatoes, place cubed potatoes in a pot filled with cold water. Place on the stove set over high heat and bring to a boil. Cook for about 5 minutes, until potato cubes are fork-tender. Drain potatoes, then spread them out on a sheet pan in a single layer and let sit for a couple minutes so the steam can escape. Use a fork or potato masher to mash the potatoes, then stir in cream, milk, butter, and cheese. Make any necessary seasoning adjustments with salt and pepper. Spread mashed potatoes on top of the beef and veggies in the 8x8 baking dish.

