

# SHEPHERD'S PIE-(WITH BC)

**MEAL COMPONENT CONTRIBUTION:**

2¼ oz. eq. meat/meat alternate, ¼ cup starchy vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 2/3 cup

**RECIPE HACCP PROCESS:** #2 - Same day service


MEAT/MEAT ALTERNATE : VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	2 cups
Beef Crumbles, #100134	15 pounds , thawed
Soup, Cream of Mushroom, Low Sodium, #2513	2 50 ounce cans
Water, Municipal, Mississippi	1 quart
Sauce, Browning/Seasoning, #2254	1 tablespoon + 1 teaspoon
Thyme, Dried, #2732	1 tablespoon
Onion Powder, #2714	1 tablespoon + 1 teaspoon
Pepper, Black, Ground, #2718	1 tablespoon + 1 teaspoon
Spice Blend MS, Italian, No Salt, #2734	1 tablespoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Water, Boiling, Municipal	2 gallons
Margarine, Bulk, #1319	8 ounces
Potatoes,Pearls, Instant, #2819	1 package
Salt, Table, #2723	1 teaspoon
Pepper, White, Ground, #2720	1 teaspoon
Garlic Powder, #2709	1 teaspoon
Onion Powder, #2714	1 teaspoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	2 pounds

**DIRECTIONS**

1. If the beef crumbles and onions are frozen, thaw them in the refrigerator. Drain the onions thoroughly on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Spray braising pan with food release spray. Add the diced onions and sauté them for 5 minutes, or until the onions are translucent.
3. Add the thawed beef crumbles to the mixture and continue to heat for 5 minutes. Do not use frozen beef crumbles in recipes.
4. For 100 servings, combine the soup, 1 quart of water, and browning sauce with the beef mixture and bring it to a simmer.

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## DIRECTIONS

5. Stir in the thyme, onion powder, black pepper, and Italian spice blend into the mixture.  
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
6. Spray steamtable pans (12" x 20" x 2½") with pan release spray.  
Pour 2 quarts and 1 cup of the ground beef mixture into each steamtable pan.
7. Place 2 gallons of boiling water in a large mixer bowl.  
Add the margarine, potato flakes, salt, white pepper, garlic powder, and onion powder. Combine this mixture with a paddle for 1 minute, until it is well blended.
8. Spread 2 quarts of mashed potatoes over the ground beef mixture in each steamtable pan.  
Spray the tops of the potatoes lightly with pan release spray.
9. To bake:
  - Conventional oven: 375 F, 25 minutes.
  - Convection oven: 350 F, 20 minutes.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
10. Remove from the oven and top each pan with 2 cups grated cheese.
11. Serve immediately, or cover and place in warmer until ready for service.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
12. Portion using a #6 scoop (2/3 cup) for each serving. Each portion provides 2¼ oz. eq. meat/meat alternate and ¼ cup starchy vegetable.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 4 hours.

## PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

May substitute 2 ounce of dried onions for 1 pound of fresh diced onions.

## MISCELLANEOUS NOTES

100 servings: 4 full-size steamtable pans.

## NUTRIENTS PER SERVING

Calories	264	Dietary Fiber	3.08 g	Sodium	467.00 mg	Sat. Fat	6.55 g
Carbohydrates	20.18 g	Protein	17.05 g	Total Fat	13.04 g	Trans Fat	0.00 g

# SHEPHERD'S PIE-(WITH BC)

## ILLUSTRATED STEPS FOR PREPARATION OF SHEPHERD'S PIE (WITH BC)

1.



Cooking diced onions and beef crumbles

2.



Pan of Shepherd's Pie ready for service

3.



1 serving of Shepherd's Pie