

## **Shepherd's Pie** with turnips and greens

4-5 large russet potatoes- and whatever you use to make your favorite mashed potatoes.

3 Tablespoons olive oil

1 bunch turnips-chopped

1 bunch turnip greens (stems removed)-chopped

1 large onion or bunch of scallions-chopped

1/2 teaspoon each dried thyme, oregano, and basil

1 Tablespoon flour (or corn or potato starch, if gluten-free)

1 cup beef or chicken broth

1 lb ground beef

Make mashed potatoes (use milk and butter, or whatever you like). Set aside.

Heat oil in large pan and sauté turnips, onion, and greens for 5 min. add ground beef and cook until no longer pink (5 min). Add flour and cook for 1-2 mins until well combined, add stock and herbs simmer 3-5 mins until a nice sauce has formed, salt and pepper to taste. Place meat mixture into a casserole or baking dish and top with mashed potatoes. Bake at 400 degrees for 30 mins.