

Shepherd's Pie in a Skillet

Ingredients:

- 2-3 c. [Mashed Potatoes](#)
- 1 lb. hamburger
- 1-2 T. olive oil (optional)
- 2 T. all-purpose flour
- 1 (10.5 ounce) can cream of mushroom soup
- 1 pack Lipton dry onion soup mix
- 1/4 c. ketchup
- 1/2 c. water
- 2 T. Worcestershire sauce
- 2 t. dry mustard
- 1 can of mixed vegetables, corn, or green beans, drained (*or use 1-2 c. steamed veggies*)
- salt and pepper, to taste
- 1 c. French's Fried Onions (optional)
- 1/2 c. shredded cheese (optional)
- parsley (optional)

Directions:

Preheat oven to 350

Brown the hamburger in an [oven proof skillet](#). Drain the grease and rinse, if desired. If you drain the grease you may wish to add olive oil.

Add the flour to the cooked hamburger and heat on low for 1-2 minutes.

Stir in the soup, dry soup mix, ketchup, Worcestershire sauce, water, and mustard. Stir until mixed thoroughly. Remove from heat.

Smooth the meat mixture into a layer. Top with the drained veggies. Then spread the mashed potatoes over everything and smooth out to the edges.

Top with the French's Onions and/or the cheese. Sprinkle with parsley, if desired.

Bake for 20-25 minutes until the potatoes are lightly browned.

Serve HOT!