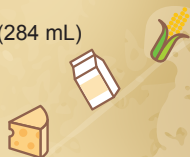


INGREDIENTS

Not Your Average Shepherd's Pie

- 4 **potatoes**, diced
- 2 carrots, sliced
- 1 cup frozen or canned **peas**
- 1 lb. ground beef, veal, or pork
- 1 **onion**, minced
- 1 can creamed **corn** (284 mL)
- ¼ cup **milk**
- 1 tbsp. butter
- Grated **cheese**
- Salt and pepper, to taste
- Dried parsley, to taste (optional)



DIRECTIONS

1. Cook the potatoes and carrots in boiling water until they are tender. Mash them while adding the milk and butter, then add salt and pepper to taste. Set aside.
2. Cook the peas in boiling water if they are frozen. Strain and set aside.
3. Cook the ground meat and onion in a frying pan. Add salt and pepper. Set aside.
4. Use a spoon to mix the peas and creamed corn together.
5. In an oven-safe dish, spread the ground meat, vegetables (peas and corn), and mashed potatoes in layers. Add the grated cheese. Sprinkle with dried parsley.
6. Bake at 350 °F (180 °C) for approximately 15 minutes or until the cheese starts to brown.



La Constellation
du Granit



POUR LA
RÉUSSITE ÉDUCATIVE
EN ESTRIE



Commission scolaire
des Hauts-Cantons

M MÉDIATHÈQUE
Nelly-Arcan



Québec



Canada

Take part in a treasure hunt... at the grocery store!

Pirates have hidden fabulous treasure and to find it, you must find the six ingredients shown on the treasure map below.

Enjoy your search sailor!



**CONGRATULATIONS, YOU'VE
FOUND THE PIRATE TREASURE!**



Potatoes



Cheese

Peas



Onion



Milk



Corn

