## Shepherd's Pie

Henri recipe Serves: 2

2 cups mashed potatoes
2 tablespoons butter
Dash of olive oil
1 leek thinly sliced
1 carrot thinly sliced
1-2 green onions thinly sliced
2 packages of mixed mushrooms
Day old roast chicken cut in small pieces
1/4 cup heavy cream
1 tablespoon caraway seeds
1/2 cup grated gruyere or parmesan cheese
1/4 cup Japanese Panko breadcrumbs
6 sweet peppers orange, yellow and red mix thinly sliced
Sliced chives



Photograph Henri T. de Hahn

- 1. Cook mashed potatoes per instructions, set aside and keep warm
- 2. In a non-stick pan, melt half of the butter and olive oil and bring to a sizzle
- 3. Cook leeks and carrots till tender and not overcooked. Set in butter sprayed cooking dish (10-12 inches)
- 4. Salt and pepper and sprinkle with green onions
- 5. In the same pan, add remaining butter and cook mushrooms on high to medium heat till slightly grilled. Add to baking dish
- 6. In the same pan, without cleaning it, cook the caraway seeds briefly and reheat chicken till warm. Add cream and boil quickly to blend all aromas. Add to baking dish and create round design with fork
- 7. Sprinkle dish with cheese and break crumbs and cook till top is brown and dish is bubbling
- 8. Garnish with sweet peppers and chives. Serve

NOTE: Serve with green salad, cucumbers and caramelized walnuts













