

CHERRY INFUSED POT ROAST SHEPARD'S PIE

This recipe takes savory shepherd's pie and infuses it with the sweetness of cherries. Tender beef chunks are slow-cooked with cherries, fresh herbs, and rich broth, creating a base that's bursting with flavor!




Ingredients:

- Pot Roast
- Sweet Potato Mashed Potatoes
- 2 Cups Fresh Cherries
- 1 Tbsp. Butter
- ½ Cup Dry Red Wine
- 3 Tbsp. Balsamic Vinegar
- 2 Tbsp. Honey
- 1 Tb. Dijon Mustard
- Brown Sugar
- Garlic
- Salt and Pepper

Instructions:

1. In a large saucepan, sauté garlic & butter, deglaze the pan with dry red wine & balsamic vinegar. Add the honey, Dijon mustard, & brown sugar.
2. Add the Pot Roast and juice from the cherries.
3. Simmer for 20 minutes. Add the cherries and cook for 5 additional minutes.
4. Heat the Sweet Potato Mashed Potatoes as directed.
5. To serve, place 4oz. sweet potatoes into a bowl and top with the pot roast mixture. Drizzle additional honey over top.

Product	Description	Code #	Pack Size
 Beef Pot Roast with Gravy	Select cuts of beef, perfectly seasoned and smothered in brown gravy.	0455092	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian