

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 #468194
- Sweet Potato Mashed Potatoes
- 2 Cups Fresh Cherries
- 1 Tbsp. Butter
- ½ Cup Dry Red Wine
- 3 Tbsp. Balsamic Vinegar
- 2 Tbsp. Honey
- 1 Tbsp. Dijon Mustard
- Brown Sugar
- Garlic
- S&P

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 4 oz. 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.	468149	4/5 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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