

Easy Shepherd's Pie

Prep: 10 min. | Total: 30 min.

- 1 lb. (450 g) lean ground beef
- 2 cups hot mashed potatoes
- 60 g (1/4 of 250-g pkg.) Philadelphia Brick Cream Cheese, cubed
- 1 cup Kraft Mozza-Cheddar Shredded Cheese, divided
- 2 cloves garlic, minced
- 4 cups frozen mixed vegetables, thawed
- 1 cup beef gravy

- 1 **PREHEAT** oven to 375°F. Brown meat in large skillet. Drain.
- 2 **MIX** potatoes, cream cheese, 1/2 cup of the shredded cheese and the garlic until well blended.
- 3 **STIR** vegetables and gravy into meat.
- 4 **SPOON** into 9-inch square baking dish.
- 5 **COVER** with potato mixture. Don't worry about it being perfectly even; the more rustic it looks, the better.
- 6 **SPRINKLE** with remaining 1/2 cup shredded cheese. Bake for 20 min. or until heated through.

Makes 6 servings, 1/6 recipe each.

Nutrition Information Per Serving: 420 CALORIES, 19 g FAT (9 g sat), 70 mg CHOLESTEROL, 470 mg SODIUM, 32 g CARB., 5 g FIBRE, 5 g SUGARS, 26 g PROTEIN, 50%DV VIT. A, 15%DV VIT. C, 15%DV CALCIUM, 20%DV IRON.

