

Potatoes



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Acorestic poem

*Potaatoes salad is onion'mayonaoise and
potatoes mashed*

*Organic potato is an potato that is organically
grown*

Taytos are an Irish Tayto brand

Aloo pie is potato and mince mashed together

Tater tots are a potato dish

*Oliver salad is are an salad mixed with rare
potatoes*

Everything mixed with potato

Salt potatoes are a potatoes cooked in oil



Easy Shepherds Pie part 1

Ingredients:

- ❖ 1 and a half to 2 pounds of potatoes, peeled and quartered
- ❖ 8 tablespoons (1 stick) of butter
- ❖ 1 medium onion, chopped
- ❖ 1 to 2 cups of vegetables- diced carrots, corn and peas
- ❖ 1 and a half lbs of ground round beef
- ❖ Half a cup of beef broth
- ❖ Salt and pepper seasonings



Easy Shepherds Pie part 2

Method:

- ❖ Boil the potatoes on medium heat until tender, for about 20 minutes.
- ❖ Then you sauté the vegetables in 4 tablespoons of melted butter, add the onions and carrots and cook until tender, for about 6 to 10 minutes. If you are including peas and corn, add them towards the end of the cooking of the onions and carrots.
- ❖ After that you add the to the pan with vegetables, brown the beef and season with salt and pepper. Add the beef broth. Reduce the heat to low and bring to a boil. Cook uncovered for 10 minutes.

Easy Shepherds Pie part 3

- ❖ Than you mash the cooked potatoes, add the last of the butter and salt and pepper to taste
- ❖ Next preheat the oven to 400F.
- ❖ Than you layer the meat mixture and the mashed potatoes in a casserole dish.
- ❖ After that you bake the dish in the oven for about 30 minutes, until brown and bubbly.
- ❖ Next you take the dish out of the oven and leave it set for about 6 to 8 minutes
- ❖ Lastly serve on a plate and ENJOY

