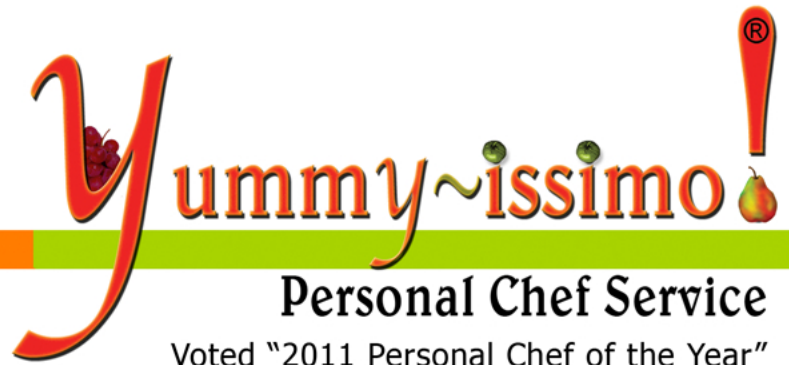


# Italian Shepherd's Pie



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 8

1T olive oil	1 ~ 15oz can diced tomatoes
1 pound ground turkey	1 ~ 15oz can cannellini beans, drained
1 large onion, finely diced	1t dried basil
3 large garlic cloves, finely minced	1 heavy pinch ancho powder
2 carrots, peeled, diced	1 puff pastry sheet, thawed
2 celery stalks, finely chopped	1/2c Parmesan cheese, grated

Preheat oven to 350.

Heat olive oil in large skillet. Add ground turkey and break up into very small pieces and cook until done. Add diced onion, garlic, carrots, celery and diced tomatoes. Mix well and cook 10 minutes.

Add cannellini beans, basil and ancho powder and simmer 30~45 minutes or until thick. Taste and adjust seasonings as necessary. Remove ground turkey mixture from heat and pour into casserole dish sprayed with non~stick cooking spray.

Unfold thawed puff pastry and use a glass to cut 2~3" circles out of the puff pastry. Place puff pastry circles on top of ground turkey, overlapping until all of the turkey mixture is covered. Top with grated Parmesan cheese.

Bake 40~50 minutes or until hot and bubbly and puff pastry is golden brown.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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