

Easy Shepherd's Pie

Prep: 10 min. | Total: 30 min.

- 1 lb. ground beef
- 2 cups hot mashed potatoes
- 4 oz. (1/2 of 8-oz. pkg.) **Philadelphia** Cream Cheese, cubed
- 1 cup **Kraft** Shredded Cheddar 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.

Nutrition Information Per Serving: 410 CALORIES, 23g FAT (12g sat), 90mg CHOLESTEROL, 710 mg SODIUM, 29g CARB., 6g FIBRE, 5g SUGARS, 25g PROTEIN, 110%DV VIT. A, 25%DV VIT. C, 20%DV CALCIUM, 15%DV IRON.

