



Total Time  
**120 MIN.**

Serving Size  
**1/16 FULL HOTEL PAN**

Difficulty  
**EASY**

Eggplant and mushrooms make for a meaty filling in this savoury pie. The topping is a creamy potato-parsnip mash. Together they will wow the taste buds.

Yields  
**16**

**Tip**

- Alternatively, spoon filling and topping into 16 individual baking dishes and bake to order.
- For cheesy vegetarian shepherd's pie, sprinkle with Cheddar cheese before baking.

Tips:

INGREDIENTS	WEIGHT	MEASURE
olive oil	1/4 cup	60 mL
sliced mushrooms	2 lb	908 g
eggplants, chopped	2 large (2lb)	2 large (6.7oz)
finely chopped fresh thyme	3 tbsp	45 mL
salt and pepper, each	2 tsp	10 mL
small cauliflower florets, ground in food processor	4 cups	1 L
chopped onions	1 cup	250 mL
chopped carrots	1 cup	250 mL
chopped celery	1 cup	250 mL
minced garlic	3 tbsp	45 mL
Campbell's Signature Vegetarian Vegetable Condensed Soup minced garlic	1/2 tub (/2 lb)	1 tub (908 g)
water	2 cups	500 mL
chopped potatoes	10 cups	2 L
chopped parsnips	5 cups	1 L
milk	1 1/3 cups	330 mL
butter	1/3 cups	80 mL
salt and pepper, each	1/2 tsp	3 mL
ground nutmeg	1/4 tsp	1 mL
finely chopped fresh thyme	4 tsp	20 mL



## INSTRUCTIONS

1. Heat oil in large rondeau set over medium-high heat; cook mushrooms, eggplants, thyme, salt and pepper for about 10 minutes or until slightly softened and starting to brown. Stir in ground cauliflower, onions, carrots, celery and garlic. Cook for 15 to 20 minutes or until vegetables are slightly softened. Stir in soup and water; bring to simmer, stirring often. Cook for about 15 minutes or until thickened. Transfer to full hotel pan (2 inches/10 cm deep). (Makes 17 cups/4.25 L).

2. In stock pot of boiling salted water, cook potatoes and parsnips for 18 to 20 minutes or until tender. Drain well; pass through ricer and return to pot. Add milk, butter, salt, pepper and nutmeg; mash until smooth. Spoon over filling, spreading to cover. Can be covered and refrigerated for up to 2 days. Makes 9 cups (2.25 L) potato and parsnip mixture.

3. Preheat oven to 400°F (200°C). Bake for 30 to 35 minutes or until golden brown and bubbling. Sprinkle with thyme. Keep warm for service.

Serving:

Divide shepherd's pie into 16 portions. Serve each portion in serving bowl.