



### **Hashbrown Casserole Shepherd's Pie**

*GG copycat recipe of Cracker Barrel's Shepherd's Pie is easy to make with leftovers*

- 15 ounces frozen hash brown potatoes
- 2 Tablespoons avocado oil
- 1-1/2 cups shredded Colby cheese, divided
- 2 large eggs
- 2 Tablespoons sour cream or plain Greek yogurt
- 1/4 teaspoon (each) garlic powder; onion powder; salt
- 1/8 teaspoon ground black pepper
- 1 Tablespoon avocado oil
- Baking oil, as needed
- 2-cups premade mashed potatoes, warmed
- 2-1/2 cups left over pot roast with carrots and pan juices, warmed
- 3 Tablespoons frozen peas
- 1 large scoop sour cream or plain Greek yogurt
- 1 Roma tomato, seeded, chopped
- 2 green onions, chopped

**Prepare the Shredded Potatoes:**

- Line a large baking sheet with foil; spray with avocado oil..
- Preheat oven to 450 degrees F.
- Defrost frozen hashbrown potatoes by placing frozen potatoes in a bowl; cover with warm water; place in colander to drain off the water.
- Pat dry with paper towels.
- Squeeze or twist potatoes in a piece of cheese cloth to eliminate as much water as possible.
- Place in an oven safe 12 inch round pie pan; microwave on high power for 3 to 4 minutes to dry the potatoes. (if you cook too long, they will stick together)
- Spread potatoes evenly over prepared baking sheet; spray with avocado oil. Place in the oven.
- After 15 minutes, remove pan from oven and stir hashbrowns; scrap any adhering potatoes from the foil; return to oven.
- Bake in preheated oven for about 20 to 23 minutes or until potatoes are light brown and thin stick shaped.
- Remove from oven. Let cool. Place in large bowl; toss with 1 cup shredded cheese.
- Whisk eggs, sour cream, garlic powder, onion powder, salt, and pepper in a bowl until combined.
- Pour over shredded potatoes, carefully toss to coat potatoes with egg mixture.

**Bake the Casserole:**

- Preheat oven to 350 degrees F. Spray 10-in Cast Iron Skillet with baking oil.
  - Spread warm mashed potatoes evenly over the bottom of the skillet.
  - Spoon the warm pot roast with veggies and juice evenly over the potatoes.
  - Spread the shredded potato mixture over the pot roast evenly.
  - Sprinkle the remaining 1/2 cup shredded cheese over the center portion of the casserole.
  - Return to 350 degree F oven; bake for about 15 minutes or until cheese is melted and casserole is hot.
  - Remove from oven; before serving, place a dollop of sour cream in the center of the casserole; sprinkle the top with diced tomatoes and chopped green onions.
- Services: 4

**Recipe Inspired by:** *Cracker Barrel's Hashbrown Casserole Shepherd's Pie*. If you happen to pass their restaurant, make sure to stop and try this yummy comfort dish.

**About the Recipe:** This copycat recipe also features a slow simmered pot roast with homestyle gravy, mixed with carrots, peas, onions, and mashed potatoes. It's topped with crispy, hash brown potatoes and melted cheese. Like the one served at Cracker Barrel, we added some cornmeal muffins. If you have pot roast leftovers and mashed potatoes, this is easy to prepare and so delicious.

**What is Cracker Barrel?**

Cracker Barrel was founded in 1969 by Dan Evins, a representative for Shell Oil, who developed the restaurant and gift store concept initially as a plan to improve gasoline sales. Designed to resemble the traditional country store that he remembered from his childhood, with a name chosen to give it a Southern country theme, Cracker Barrel was intended to attract the interest of highway travelers. The name comes from the barrels of soda crackers that could be found for sale in small-town stores across the American South in the early 1900s; people would stand around the barrels chatting and catching up, similar in purpose to contemporary office water coolers.

For More Information See:

[https://en.wikipedia.org/wiki/Cracker\\_Barrel](https://en.wikipedia.org/wiki/Cracker_Barrel)