

Shepherd's Pie Meets Sloppy Joe Baked Potato

This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365 Barrington.

Ingredients:

- 1 pound ground beef
- 1 package Lipton Onion Soup mix
- 4 oz. Velveeta Cheese (don't judge)
- 1 cup mixed frozen vegetables.
- 4 baked russet potatoes (see recipe above)
- 1/4 cup sour cream
- 2 Tbs butter



Method:

1. After baking your potatoes, brown the ground beef in a sauté pan. Reduce heat to a simmer then add onion mix and two Tablespoons water, mix well.
2. Add the cheese, stir until incorporated. Prepare mixed vegetables.
3. Cut the top off each potato on the long side. Scoop out the interior potato.
4. Divide vegetables into each of the potatoes, layer beef mixture on top.
5. Mix the remaining potatoes with the sour cream and butter. Salt and pepper to taste.
6. In a piping bag, pipe the remaining potato mixture onto each of the potatoes.

Hack: If you don't have a piping bag, you can cut the corner off a large plastic bag or Ziplock. Fill it like a pastry bag. It won't have the decorative ridges but it will work. *OR* simply dollop the potatoes onto the meat filling with a spoon. Place the potatoes, on a baking sheet, into the oven to broil until the tops are golden brown.

Create your own variations of this recipe.

1. Try simply mixing bacon and cheese with the potatoes and serve with lettuce and tomato for a BLT potato.
2. Try pulled pork in place of the beef mixture.
3. Try Turkey and gravy then top with cranberry jelly