

## Not your Mother's Shepherd's Pie

### Ingredients

- 1 tsp oil
- 1 onion, diced
- ½ medium green pepper, diced
- ½ medium red pepper, diced
- 1 ½ pounds of ground beef
- salt and pepper to taste
- ½ cup sliced black olives
- 6 slices of cooked bacon, chopped into bite size pieces
- 1 tablespoon of chili powder
- 1 teaspoon of cumin
- 1 teaspoon of oregano
- 1 teaspoon of Aleppo Chilies (or ½ tsp red pepper flakes)
- 3 large eggs, beaten
- 2 cups of shredded cheese
- 4 cups of mashed potatoes (seasoned to taste)
  - To make this keto friendly, replace the mashed potatoes with 1 head of cauliflower mash that has been seasoned to taste

### Instructions

1. Preheat oven to 375 degrees F.
2. In a large cast iron skillet, add oil, onions, peppers and ground beef. Cook until beef has been browned.
3. Add in seasonings and mix well.
4. Add black olives and bacon and turn off the heat.
5. Add beaten eggs to your meat mixture and mix well.
6. Top with mashed potatoes (or cauliflower mash) then add an even layer of cheese to coat the mash.
7. Bake in your oven for 20-25 minutes, or until the cheese is melted and bubbly.
8. Optional, garnish with cilantro, sour cream, tomatoes, and black olives.