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Irish Shepherds Pie Recipe

If you’re planning your St. Patrick’s Day menu and want a dish that goes beyond the usual corned beef and cabbage, this authentic Irish Shepherd’s Pie is the perfect choice. Made with rich ground lamb, creamy mashed potatoes, Irish cheddar, and fresh herbs, it delivers classic comfort food flavor loved across the UK, Ireland, and the US.

Irish Shepherds Pie Recipe



Irish Shepherds Pie Recipe

Recipe Information (Irish Shepherds Pie Recipe)

- Prep Time: 25 minutes
- Cook Time: 1 hour 10 minutes
- Total Time: 1 hour 35 minutes
- Servings: 8
- Yield: 1 (9×13-inch) casserole

Ingredients (Irish Shepherds Pie Recipe)

- 1 tbsp olive oil
- 1 tbsp butter
- 2 lbs lean ground lamb

- 1 chopped onion
- ⅓ cup all-purpose flour
- 3 minced garlic cloves
- 1 tbsp ketchup
- 2 tsp fresh rosemary, finely chopped
- 1 tsp paprika
- ⅛ tsp ground cinnamon
- Salt and pepper to taste
- ½ cup water (or more if needed)
- 12-oz frozen peas and carrots, thawed
- 2.5 lbs Yukon Gold potatoes (peeled & cubed)
- ¼ lb shredded Irish cheese (like Dubliner)
- ½ cup cream cheese
- 1 tbsp butter
- Dash of cayenne pepper
- 1 large egg yolk
- 2 tsp milk

Instructions (Irish Shepherds Pie Recipe)

Step 1:

Preheat the oven to 375°F (190°C).

Step 2:

Heat olive oil and butter in a Dutch oven over medium heat.
Add the onion and ground lamb. Cook for about 10 minutes, until browned and crumbly.

Step 3:

Stir in the flour until combined. Add garlic, ketchup, cinnamon, paprika, rosemary, salt, and pepper.
Cook for 2–3 minutes until fragrant.

Step 4:

Pour in the water while scraping browned bits from the bottom.
Lower the heat and let it simmer for 5–6 minutes.

Step 5:

Remove the mixture from heat and fold in peas and carrots.

Step 6:

Spread the lamb mixture evenly into a 9×13-inch baking dish.

Step 7:

Boil potatoes in salted water for about 15 minutes, until tender. Drain well.

Step 8:

Mash potatoes with butter, cream cheese, cayenne, and Irish cheese until smooth.
Season with salt and pepper.

Step 9:

Whisk egg yolk and milk in a small bowl, then mix into the mashed potatoes for a creamy, golden topping.

Step 10:

Spread mashed potatoes evenly over the lamb layer.

Step 11:

Bake for 25–30 minutes, until the top is golden and edges are bubbling.

 Nutrition Facts (Per Serving)

- Calories: 517

- Fat: 28g
- Saturated Fat: 13g
- Cholesterol: 132mg
- Sodium: 301mg
- Carbohydrates: 37g
- Fiber: 4g
- Protein: 29g
- Calcium: 155mg
- Iron: 3mg

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