

Faux Shepherd's Pie

(using ingredients from the Freeze Dried Pantry)

Only the leftovers were freeze dried, guessing 1 medium tray*

[Nessa's Nook: Faux Shepard's pie with left overs being freeze dried](#)

Ingredients:

1 C Freeze Dried Hamburger	2 Tbsp Onion Soup Mix
1.5 C Freeze Dried or Dehydrated Hash browns	1 can of biscuits baked per directions (If you are eating fresh)
2 C Water	1 can of mixed veggies or 1 C rehydrated freeze dried mixed veggies
4 Tbsp of Brown Gravy Mix	



Directions:

1. Soak the Hash browns in warm water... the extra water will be discarded (Won't soak up extra water)
2. Soak Hamburger in Warm Water... the extra water will be discarded (Won't soak up extra water)
3. Add 2 C of Water to a Pot on the stove.. Add 4 Tbsp of Brown Gravy Mix, and 2 Tbsp of Onion soup mix.. Whisk together and cook until it is thickened and bubbly.
4. Cook biscuits as you put the rest of this together (If you are eating fresh, omit for freeze drying)
5. Drain excess water from beef and hash browns
6. In a 9x9 pan put your hamburger, mixed veggies, gravy, and stir, then put the hashbrowns on top
7. Bake at 375 for 20 minutes
8. Spread out on a parchment lined tray, cover with a lid and freeze until solid
9. Freeze Dry
10. Store Appropriately (See Tips and Tricks for storage help) This would be a great Meal in a Jar Recipe... using dividers to portion

Cycle Time: Will Vary

Rehydration: Add a little bit of boiling water, stir let sit covered for 3-5 minutes, stir and repeat until you reach desired consistency



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* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray

Cycle times & rehydration for reference only