

Mini LAY'S® Shepherd's Pies

Ingredients

- 3/4 bag (7.75 oz bag) LAY'S® Classic Potato Chips, divided
- 3 oz brick-style cream cheese, cubed and softened
- 1/4 cup unsalted butter, divided
- 1 onion, diced
- 2 cloves garlic, minced
- 1 lb lean ground beef
- 1 tsp paprika
- 1/2 tsp black pepper
- 1/4 tsp salt
- 1/4 cup ketchup
- 2 tbsp tomato paste
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 2 pkgs (each 12 oz) refrigerator buttermilk biscuits (20 biscuits total)
- 2 tbsp finely chopped fresh parsley

How to make it

1. Preheat oven to 375°F. Grease 20 muffin cups.
2. In medium saucepan set over medium-high heat, bring 1 cup water to a boil. Stir in 1 ½ cups LAY'S® Original Potato Chips. Reduce heat to low. Cook, stirring occasionally, for 4 minutes or until chips are moistened and resemble mashed potatoes.
3. Stir in cream cheese and 2 tbsp butter. Cook, stirring occasionally, for 2 minutes or until cream cheese is melted and mashed potatoes are creamy. Remove from heat.
4. In large skillet set over medium-high heat, melt remaining butter. Add onion, garlic, ground



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	45 min	65 min	10

Made with



LAY'S® Classic Potato Chips

beef, paprika, pepper and salt. Cook, stirring occasionally, for 8 minutes or until beef has started to brown and onions are starting to soften. Stir in ketchup, tomato paste, mustard and Worcestershire sauce. Cook, stirring occasionally, for 3 minutes or until beef is cooked and sauce has thickened.

5. Separate biscuits and press into bottom and up sides of muffin cups. Divide beef mixture among muffin cups, and top evenly with mashed potatoes.
6. Lightly crush remaining potato chips and sprinkle over mashed potatoes.
7. Bake for 20 minutes or until biscuits have risen and are set, and topping is golden brown. Garnish each pie with parsley before serving.