



Pulled Pork Shepherds Pie

- 5-6 cups pulled pork
- 2 cups bbq sauce (If Needed)
- 1 cup frozen peas
- 1 cup frozen corn
- 3-4 pounds potatoes
- 2 tbsp butter
- ¼ cup milk
- 1½ cups grated cheddar cheese

Instructions

1. Preheat oven to 350F.
2. Make mash potatoes
3. Toss pulled pork with bbq sauce until evenly coated. Spread on the bottom of a 13x9 baking dish (lasagna pan).
4. Sprinkle frozen peas and corn on top of the pork.
5. Spread the mashed potatoes on top of the frozen veggies.
6. Top with the grated cheese.
7. Bake in the oven for 45-60 minutes. The cheese should be starting to brown and some bbq sauce should be bubbling up the sides.