

# THRIVE

## SHEPHERD'S PIE

1/4 c. Thrive Tomato Sauce  
1 tsp. Thrive Italian Seasoning  
1/2 tsp. Thrive Beef Bouillon  
1/2 T. Thrive Garlic  
1 T. Thrive Chopped Onions  
1/4 c. Thrive Sweet Corn  
1/2 c. Thrive Small Diced Beef  
  
1 c. Thrive Mashed Potatoes  
1/4 tsp. Salt  
1 T. Thrive Instant Milk  
1/2 c. Thrive Cheddar Cheese

Combine contents of first jar with 1 cup of water. Simmer until thick. Pour into small baking dish. Bring 1 1/4 cups water to boil, add contents of 2nd jar (except cheese). Stir until smooth. Add over top of meat. Refresh cheese and sprinkle on top of potatoes. Bake at 350 degrees for 10 minutes.

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