

Shepherd's Pie with Garlic Butter Rice  
RECIPE

## Shepherd's Pie with Garlic Butter Rice



<?xml version="1.0"?>

TIME

45 min

INGREDIENTS

15 items

MAKES

4 servings

A Fresh Take on an Irish Classic

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

## INGREDIENTS

- One 8.5-ounce package BEN'S® READY RICE® Basmati
- Ground lamb x 1 lb (or beef)
- Olive oil x 1 tbsp
- Yellow onion x 1 small, finely diced
- Butter x 2 tbsp
- Carrots x 1 medium, finely diced

- Garlic x 2 cloves, minced
- Tomato paste x 2 tbsp
- Worcestershire sauce x 1 tbsp
- Red wine x ½ cup (or beef broth)
- Beef stock x ½ cup
- Thyme x 2 sprigs
- Salt x to taste
- Black pepper x to taste
- Frozen peas x ½ cup

## INSTRUCTIONS

- 1  
Prepare the Garlic Butter Rice: Squeeze the Ben's Original Ready Rice pouch to separate the grains. In a skillet over medium heat, melt 1 tbsp butter. Add garlic and sauté until fragrant (about 1 minute). Stir in the Ready Rice, coating it in the butter, and cook for 1-2 minutes. Mix in the remaining butter, salt, black pepper, and chopped parsley, then set aside.
- 2  
Cook the Filling: Heat olive oil in a pan over medium-high heat. Add ground lamb and cook until browned, breaking it up as it cooks. Drain any excess fat. Stir in onion and cook until translucent. Reduce heat to medium, then add carrots and cook until softened (4-5 minutes). Stir in garlic and cook for 1 minute, then add tomato paste, Worcestershire sauce, red wine, and beef stock, scraping up any browned bits from the pan. Add thyme, reduce to a gentle simmer, and cook for 10 minutes. Stir in frozen peas, remove thyme sprigs, and season to taste.
- 3  
Assemble & Bake: Preheat the oven to 400°F. Spread the lamb filling evenly in a baking dish. Spoon the garlic butter rice over the top and smooth it into an even layer.
- 4  
Crisp the Top: Bake uncovered for 15 minutes, then broil for 2-3 minutes until the rice is golden and slightly crisp on top.

## Categories:

[Stovetop](#), [Bake](#), [Microwave](#), [Ready Rice](#)

## MORE RECIPES LIKE THIS



### [Nick Wallace's Shepherd's Rice Pie](#)

Cooking time

45 Minutes

Ingredients

25 items

[SEE DETAILS](#)



## [Garlic Chicken & Rice Recipe](#)

Cooking time

20 min

Ingredients

13 items

[SEE DETAILS](#)



## [Cheesy Chicken Broccoli Rice Bake](#)

Cooking time

45 Minutes

Ingredients

9 items

[SEE DETAILS](#)

---

**Source URL:**

<https://www.bensoriginal.com/rice-recipe/shepherds-pie-garlic-butter-rice-recipe>