



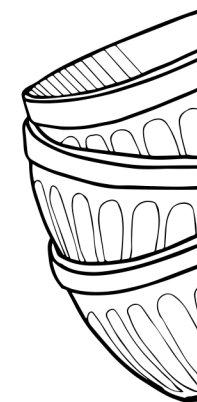



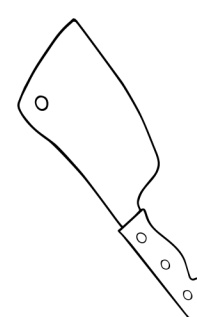







Easy Vegan Shepherd's Pie



1 package vegan ground beef crumbles
1/2 cup chopped onion
1 can cut green beans
1 can condensed tomato soup
1/2 tsp ground thyme
1/4 tsp chopped fresh rosemary
1/4 tsp black pepper
4 cups of mashed potatoes
Grated vegan cheddar cheese (optional)

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- COOK**
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- Preheat oven to 350° F/180° C.
 - Brown vegan ground beef in a Dutch oven.
 - Add onions and sautee until tender.
 - Stir in green beans, soup, herbs, and spices, and continue to cook until heated through.
 - Top with mashed potatoes and transfer to oven.
 - Bake for 25 minutes. Sprinkle grated cheese over top if using, and bake 10 minutes longer.
 - Remove from oven and allow to cool for 10 minutes before serving.
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