

Nick Wallace's Shepherd's Rice Pie  
RECIPE

## Nick Wallace's Shepherd's Rice Pie



<?xml version="1.0"?>

TIME

45 Minutes

INGREDIENTS

25 items

MAKES

6 servings

This delicious Shepherd's Rice Pie recipe features aromatic rice and seasoned beef mixed with fresh vegetables. Serve as a main dish.

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

- $\frac{3}{4}$  pound (12 oz.) beef, cut into cubes, roasted, and drained (rub the beef cuts with yellow mustard and then season with black pepper)
- 1 onion, chopped finely
- 3 carrots, finely grated
- $\frac{1}{2}$  cup chopped celery

- 1/2 cup chopped Cremini mushrooms
- 1/2 cup finely chopped green onions
- 1/2 cup finely chopped parsley
- 2 cloves garlic, crushed and chopped finely
- 3 tablespoons butter
- 1/3 cup Soy Sauce, 50% sodium reduced
- 1/2 cup milk
- 1 cup, mushroom soup; see recipe below
- 1 pouch Ben's original long-grain ready rice, cooked
- 1/2 teaspoon black pepper
- 1 cup sour cream
- 1 teaspoon paprika
- 1 tablespoon Nick's 26 Seasoning or 1 tablespoon of reduced sodium, all-purpose seasoning

#### PRODUCTS USED



BEN'S ORIGINAL™ READY RICE™ Long Grain & Wild Rice

[SEE DETAILS](#)

Buy now

## My Original Recipe Ft. Chef Nick Wallace

[Learn more\(open in new tab\)](#) about Mississippi Chef Nick Wallace, his cooking heritage, and his support of the work Ben's Original is doing in its hometown community of Greenville.

## INSTRUCTIONS FOR SHEPARD'S PIE

- 1  
In a nonstick pan, melt 1 tbsp of the butter and cook the garlic and onion for 2 minutes.
- 2  
Add the mushrooms and celery and cook until tender.
- 3  
Add the pre-roasted beef.
- 4  
Add the pepper and Nick's 26.
- 5  
Mix the mushroom soup, milk, and soy sauce.
- 6  
Mix the rice with the green onions, parsley, carrots, and 1/4 to 1/3 of the mushroom soup mixture.
- 7  
In a buttered casserole dish, spread half the rice mixture, then the meat mixture, followed by the remaining mushroom soup mixture.
- 8  
Top with the remaining rice mixture.

9. 9  
Spoon over with 2 tbsp of butter, sprinkle with pepper if desired.
10. 10  
Bake at 350 F for 20 minutes.
11. 11  
After baking, cover with sour cream and sprinkle with paprika.
12. 12  
Return to oven for 10 minutes.
13. 13  
Serve hot.

## INSTRUCTIONS FOR MUSHROOM SOUP

1. 1  
In a large saucepan, heat 2 tablespoons butter over medium-high heat.
2. 2  
Sauté 1/2 pound sliced fresh mushrooms and 1/4 cup chopped onion until tender.
3. 3  
Mix 6 tablespoons all-purpose flour, 1/4 teaspoon salt, 1/8 teaspoon pepper, and 1-quart chicken stock until smooth.
4. 4  
Stir into mushroom mixture.
5. 5  
Stir in 1 quart chicken stock.
6. 6  
Bring to a boil; cook and stir until thickened, about 2 minutes.
7. 7  
Reduce heat; stir in 1 cup whole milk.
8. 8  
Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally.

## Nutrition:

- CALORIES: 650
- TOTAL FAT: 37g - 47%
- TRANS FAT: 0g
- SODIUM: 1700mg - 74%
- TOTAL CARBOHYDRATES: 45g - 16%
- DIETARY FIBER: 3g - 11%
- TOTAL SUGARS: 15g
- PROTEIN: 31g

## Categories:

## MORE RECIPES LIKE THIS



### [Hoppin' John Casserole](#)

Cooking time

1 Hour 15 Minutes

Ingredients

10 items

[SEE DETAILS](#)

---

**Source URL:** <https://www.bensoriginal.com/rice-recipe/nick-wallaces-shepherds-rice-pie>