Honey Sesame Chicken Breast Shepherd's Pie

[An a la carte box of Honey Sesame Chicken breast is shown with two bowls of Shepherd’s Pie, a napkin and a fork.]

[Text shown: Panda Express Re-Imagined ®, Honey Sesame Chicken Breast Shepherd's Pie.]

[Overhead shot of the Shepherd's Pie recipe completed.]

[Overhead shot of boiling potatoes.]

[Directions appear with video action that complements the steps:]

STEP 1: Boil Potatoes
- 2 cups of salted water
- 2 medium potatoes
- Simmer until tender

STEP 2: Mash potatoes
- ¼ cup of milk
- 2tbs of butter, cubed
- Whisk until smooth
- Add salt & pepper to taste

STEP 3: Combine
- Large pail of Honey Sesame Chicken Breast
- 1 cup of frozen peas
- 1 can cream of mushroom soup
- Add salt & pepper to taste

STEP 4: Fill ramekins
STEP 5: Topping
- Add potatoes
- Create crisscross design

STEP 6: Finish
- Melt 1 tbs of butter
- Brush lightly

STEP 7: Bake at 375F for ~30 min

STEP 8: Garnish with chopped parsley