



Cottage Pie

Prep time: Cook Time: 45 minutes Servings: 1

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Salt and pepper			To taste Each
Flour			1/4 Cup(s)
Onion			1 Each
Dried thyme			1/4 tsp
Tomato paste			2 Tbsp(s)
Sour cream			1/4 Cup(s)
Beef broth			2 1/2 Cup(s)
Beef bouillon cube			1 Each
Milk			1/2 Cup(s)
Frozen peas			1 Cup(s)
Carrots		Peeled and diced	3 Each
Cheddar cheese		Shredded	1 Cup(s)
Ground beef			2 Lbs.
Russet potatoes		Large Dice	3 Lbs.
Worcestershire sauce			2 Tbsp(s)
Butter			4 Tbsp(s)

Instructions

1. Preheat the oven to 375F.
2. In a large pot, add diced potatoes and cover with cold water; cook until fork tender.
3. Drain the water and leave the potatoes in the pot. Mash the potatoes lightly with a potato masher. Add butter, sour cream, milk, and salt and pepper. Stir just until smooth. Set aside.
4. In a large sauté pan, add the ground beef and cook until brown. Drain off majority of the fat; reserving some in the pan. Set aside cooked ground beef in a bowl covered.
5. Add the onion, and carrots to the pan with reserved oil and sauté for about 5-8 minutes, until tender.
6. Add flour and toss to combine. Cook for 1 minute. Add the beef broth, tomato paste, Worcestershire sauce, and beef bouillon and stir to combine.
7. Bring to a simmer and cook for 5 minutes; stir in frozen peas and cooked meat.
8. In a 9x13 baking dish coated with pan spray, spoon in meat mixture and evenly coat the bottom.
9. Top the meat mixture with the mashed potatoes completely cover the top. Sprinkle with shredded cheddar cheese.
10. Bake for about 30 minutes, until golden and bubbling. Remove from oven and let it sit about 10-15 minutes; this allows the gravy to slightly thicken.

