Cottage Pie



Prep time: 25 min
Cook Time: 50 min
Serves: 6

NUTRITION FACTS, PER SERVING:
400 calories
30g total fat
19g Protein
751mg sodium

INGREDIENTS: *** Items not included in kit*

Meat Filling

- 2 TB olive oil**
- 1/2 tsp salt**
- 1/2 tsp ground black pepper**
- 2 TB flour**
- 1 cup diced onion
- 2 TB parsley, chopped
- 1 TB thyme
- 1 TB rosemary, chopped
- 1 lb. ground beef
- 1 TB Worcestershire sauce
- 2 TB tomato paste
- 2 garlic cloves, minced
- 1 cup beef broth
- 1/2 cup carrots, diced
- 1 cup corn

Potato Topping

- 2 LB russet potatoes, peeled and cut 1 inch cubes (does not need to be exact)
- 8 TB unsalted butter
- 1/3 cup half & half
- 1/2 tsp garlic powder
- 1/2 tsp salt**
- 1/4 tsp ground black pepper**
- 1/4 cup Parmesan cheese

DIRECTIONS:

1. **Prep**: Start by chopping the **parsley**, stripping the **thyme** leaves with your fingers, and chopping the **rosemary** leaves. Mince 2 **garlic gloves**.
2. Add **2 TB olive oil**** to a large skillet and place it over medium-high heat for 2 minutes. Add the **1 cup diced onions.** Cook 5 minutes, stirring occasionally.
3. Add the **ground beef** to the skillet and break it apart with a wooden spoon. Add the **parsley, rosemary, thyme, salt**, and and pepper****. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.
4. Add **1 TB Worcestershire sauce** and **minced garlic**. Stir to combine. Cook for 1 minute.
5. Add **2 TB flour**** and **2 TB tomato paste**. Stir until well incorporated and no clumps of tomato paste remain.
6. Add **1 cup beef broth**, **1/2 cup diced carrots**, and **1 cup corn**. Bring the liquid to a boil then reduce to a simmer. Simmer for 5 minutes uncovered, stirring occasionally.
7. Set meat mixture aside. Preheat oven to 400 degrees F.
8. **Potato Topping**: Peel and cut **potatoes** into cubes that are roughly the same size. Place them in a large pot and cover the potatoes with water. Bring to a boil. Reduce to a simmer, cook until potatoes are fork tender, 10-15 minutes.
9. Drain the **potatoes** in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.
10. Add **butter**, **half & half, garlic powder**, **salt****, and **pepper****. Mash the **potatoes** and stir until all the ingredients are mixed together.
11. Add the **Parmesan cheese** to the **potatoes**. Stir until well combined.
12. Pour the **meat mixture** into a 9x9 (or 7x11) inch baking dish. Spread it out into an even layer. Spoon the **mashed potatoes** on top of the meat. Carefully spread into an even layer.
13. If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn't bubble over into your oven. Bake uncovered for 25-30 minutes. Cool for 15 minutes before serving.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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