

Classic Cottage Pie with Sliced Potatoes

Description

Ingredients:

- 1 lb ground beef or lamb
- 1 large onion, finely chopped
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, chopped
- 1 cup beef or vegetable broth
- 2 tablespoons tomato paste
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- Salt and pepper to taste
- 4 large potatoes, thinly sliced
- 3 tablespoons olive oil
- Fresh thyme, for garnish

PREPARATION:

1. **Preparation:** Preheat your oven to 190°C.
2. **Cooking the meat:** In a large skillet over medium heat, sauté the onions, carrots and celery until tender. Add the garlic and ground meat and cook until browned.
3. **Add flavors:** Stir in tomato paste, broth, Worcestershire sauce, thyme, and rosemary. Simmer mixture until thickened, about 15 minutes. Season with salt and pepper.
4. **Prepare the potatoes:** Toss the sliced potatoes with olive oil and season with salt and pepper.
5. **Assembly:** In a baking dish, spread the meat mixture evenly. Arrange the potato slices on top, overlapping them to cover them.
6. **Cooking:** Place the dish in the oven and cook for about 40 minutes, or until the potatoes are golden and crispy.
7. **Garnish and serve:** Remove from oven, let cool slightly and garnish with fresh thyme before serving.

Bottom Line: This twist on the traditional cottage pie not only adds a crispy potato texture, but also a touch of elegance to this rustic dish. Serve it with a fresh salad or steamed vegetables for a complete and satisfying meal that is sure to impress family and guests. Enjoy the depth of flavors and the delicious contrast between the savory filling and the crispy potato topping.

Enjoy!

Category

1. Crockpot Recipes

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