



## Big Batch Classic Cottage Pie

with Beef, Peas & Carrots



1,5h



2 Servings

Take a seat at our Premium table! If you want to leave everyone wishing they had room for more, you can't go wrong with a classic as comforting as cottage pie. This big batch recipe makes extra servings for extra happy stomachs. Serve up the saucy beef filling with a Parmesan mashed potato topping (we'll show you how to make those perfectly browned ridges!), and watch it all disappear. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 4 Yukon gold potatoes
- 3 oz mascarpone <sup>7</sup>
- 2 (¾ oz) Parmesan <sup>7</sup>
- 1 yellow onion
- garlic
- 1 carrot
- ¼ oz fresh thyme
- 2 (10 oz) pkgs grass-fed ground beef
- 6 oz tomato paste
- 2 pkts beef broth concentrate
- ¼ oz mushroom seasoning
- 1 ½ oz pkt Worcestershire sauce <sup>4</sup>
- 5 oz peas

## What you need

- kosher salt & ground pepper
- 5 Tbsp butter <sup>7</sup>
- 1 large egg <sup>3</sup>
- ¼ cup milk or water <sup>7</sup>
- neutral oil
- all-purpose flour <sup>1</sup>

## Tools

- large saucepan
- potato masher or fork
- microplane or grater
- medium ovenproof skillet
- rimmed baking sheet

## Allergens

Wheat (1), Egg (3), Fish (4), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 49g, Carbs 54g, Protein 42g



### 1. Cook potatoes

Preheat oven to 425°F with a rack in the center. Peel **potatoes**; cut into 1-inch pieces. Add to a large saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat. Cook over medium-low heat until fork-tender, 15-20 minutes. Drain potatoes; return to saucepan off heat. Add **mascarpone** and **4 tablespoons butter**; mash with a potato masher or fork until smooth.



### 4. Simmer filling

Add **remaining beef**; season with **salt** and **pepper**. Cook, breaking up meat, until no longer pink, 2-3 minutes. Stir in **all of the broth concentrate, mushroom seasoning, 1 tablespoon Worcestershire sauce, and 1 cup water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Cook over medium heat, stirring occasionally, until sauce is thickened, 8-10 minutes.



### 2. Finish potatoes & prep

Finely grate **all of the Parmesan**. Beat together **1 large egg** and **¼ cup milk or water**. Fold eggs and ⅓ of the Parmesan into **potatoes**; season to taste with **salt**. Cover and set aside.

Finely chop **onion**. Scrub **carrot**; finely chop. Finely chop **1 tablespoon garlic**. Pick and finely chop **2 teaspoons thyme leaves**.



### 5. Finish filling & assemble

Remove skillet from heat. Stir in **peas, thyme, and ½ of the remaining Parmesan**; season to taste with **salt** and **pepper**.

Transfer **potatoes** to a large resealable plastic bag; cut a 1-inch opening in one corner. Pipe potatoes in an even layer over **filling**. Smooth with back of a spoon, then use tines of a fork to make ridges on surface. Sprinkle **remaining Parmesan** over top.



### 3. Start filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **half of the beef**; season with **salt** and **pepper**. Break up into smaller pieces until well browned, 4-5 minutes. Add **onions, carrots, garlic, and 1 tablespoon butter**. Cook, stirring often, until softened, 4-5 minutes. Add **2 tablespoons each of tomato paste and flour**; cook, stirring often, 1 minute.



### 6. Bake & serve

Place skillet on a rimmed baking sheet. Bake on center oven rack until top is browned and sauce is bubbling, 20-25 minutes (for deeper browning, broil skillet 6 inches from heat source, 1-2 minutes).

Let **cottage pie** cool for 10-15 minutes before serving. Enjoy!