



Cottage Pie with Ground Lamb & Scalloped Potatoes



40-50min



2 Servings

Shepherd's pie and cottage pie, similar but different! Both contain ground meat in gravy with a potato topping—but cottage pie is traditionally made with beef. Our spin on this classic has sautéed ground lamb with aromatics, carrots, and peas, then simmer the mixture in an herby gravy. For a tasty twist, we swap out mashed potatoes for cheesy scalloped potatoes.

What we send

- 1 yellow onion
- garlic
- 3 oz carrots
- ¼ oz fresh thyme
- 2 potatoes
- 10 oz pkg ground lamb
- 1 oz cream cheese ²
- 1½ oz pkt Worcestershire sauce ¹
- 5 oz peas
- 2 oz shredded cheddar-jack blend ²

What you need

- kosher salt & ground pepper
- neutral oil
- all-purpose flour (or gluten-free alternative)

Tools

- large saucepan
- medium ovenproof skillet

Allergens

Fish (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 39g, Carbs 71g, Protein 45g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil.

Finely chop **onion** and **1 teaspoon garlic**. Scrub **carrot**, then cut into ½-inch pieces. Pick and finely chop **1 teaspoon thyme leaves**, discarding stems.

Scrub **potatoes**, then cut into ¼-inch thick rounds.



4. Sauté veggies

Heat **½ tablespoon oil** in reserved skillet. Add **carrots** and **onions**; season with **salt** and **pepper**. Cook, stirring, until veggies are softened and lightly browned, 2-3 minutes.

Add **chopped garlic, thyme leaves**, and **1 tablespoon flour**. Cook, stirring to coat veggies, until garlic is fragrant, about 1 minute.



2. Brown lamb

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **lamb** and season with **salt** and **pepper**. Cook, breaking meat up into large pieces, until browned and cooked through, about 5 minutes. Transfer to a bowl. Reserve skillet for step 4.



5. Start sauce

Return **lamb** to skillet with **veggies**. Stir in **1¼ cups water**, **1 tablespoon Worcestershire sauce**, and **½ teaspoon salt**; season with **pepper**. Bring to a boil, then remove from heat and stir in **peas**.

Arrange **potatoes**, overlapping slightly, over **lamb and veggie filling**. Pour **cream cheese mixture** over potatoes, then sprinkle **cheddar** on top.



3. Parboil potatoes

Add **potatoes** to boiling water and cook until barely tender when pierced with a fork, 4-5 minutes. Reserve **⅓ cup cooking water**; drain potatoes and set aside.

In a small bowl, stir to combine **reserved cooking water, cream cheese, 2 teaspoons flour**, and **½ teaspoon salt**.



6. Bake & serve

Bake **cottage pie** on upper oven rack until **potatoes** are tender and top is lightly browned, 25-30 minutes. Enjoy!