

You May See Tears Of Joy When You Serve This Stupendous Cottage Pie To Your Family

Ingredient

Potato Topping

1 1/2 pounds potatoes, peeled and cubed (russet recommended)

1/4 cup Borden half-and-half

2 tablespoons Land O' Lakes unsalted butter

3/4 teaspoon kosher salt

1/4 teaspoon black pepper

1 large egg yolk

Meat Filling

2 tablespoons canola oil

1 cup chopped onion

2 carrots, peeled and chopped

2 cloves garlic, minced

1 1/2 pounds ground beef

1 teaspoon kosher salt

1/2 teaspoon black pepper

2 tablespoons Gold Medal flour

2 teaspoons tomato paste

1 cup Swanson chicken broth

1 teaspoon Worcestershire sauce

2 teaspoons fresh rosemary, chopped

1 teaspoon fresh thyme, chopped

1/2 cup corn kernels, fresh or frozen

1/2 cup English peas, fresh or frozen

Instructions:

Preheat oven to 400 degrees.

Fill a medium pot with water. Boil potatoes until tender, about 10 minutes (depending on the size of your cubes). Drain when done.

While the potatoes are cooking, heat the oil in a large sauté pan over medium-high. Sauté onions and carrots for about 3 minutes, or until they have some nice color. Add garlic and sauté another 30 seconds or so. Add meat, salt, and pepper and cook for about 3 more minutes, or until cooked through.

Stir in the flour and cook for another minute. Stir in tomato paste, chicken broth, Worcestershire, and herbs. Bring to a boil, cover, lower heat and simmer for 10 minutes, or until sauce is slightly thickened. Adjust seasoning if needed.

While that simmers, mash potatoes with half-and-half, salt and pepper, and egg yolk. Adjust seasoning as needed.

Stir corn and peas into meat mixture. Pour mix into an 11x13" baking dish. Top with mashed potatoes, smoothing flat with a rubber spatula (try to get a nice seal around the edges).

Bake for 25 minutes, or until potatoes start to brown. Allow to rest 15 minutes before serving.

Source : allrecipes.com