



## Cottage Pie



Recipe Date: **March 2, 2022**  
Serving Size: **6**  
Prep Time: **20 Minutes**  
Cook Time: **100 Minutes**  
Difficulty: **Medium**  
Measurements: **Imperial (US)**

PAIR WITH: [Wesley's Reserve](#)

*There is something very filling and comforting about a good Cottage Pie. Maybe it's the hearty meat and vegetables in a brothy sauce topped with mashed potatoes; maybe it's the way it's baked to bubbly perfection. Serve with a glass of 2015 William Wesley!*

*(Vegetarian version in the notes.)*

### Ingredients

- 2 lbs russet or Yukon gold potatoes, peeled and quartered
- 8 tbsp unsalted butter or olive oil
- ½ cup Greek Yogurt, full fat
- ½ tsp garlic powder
- 1½ tsp salt, or to taste
- ¾ tsp fresh ground black pepper, or to taste
- ¼ cup Parmigiano-Reggiano, grated
- 3 shallots, minced
- 1-2 clove garlic, minced
- 1lb ground beef (or lamb)
- 6 medium carrots, peeled and diced
- 2 sprigs thyme
- 1 sprig rosemary
- 1 bay leaf
- 2 tbsp tomato paste
- 2 tbsp flour

- 1 cup beef broth
- 1 tsp Worcestershire sauce
- 1 cup frozen peas, thawed
- ½ cup frozen corn, thawed

## Directions

1. Make the mashed potatoes in a large pot by boiling them for 10 to 15 minutes, or until fork tender. Drain, mash, and mix in the yogurt, 6 tbsp butter (or olive oil), garlic powder, and Parmigiano-Reggiano. Season with ½ tsp salt and ¼ tsp pepper (or to taste), then cover and set aside.
2. Meanwhile, prepare the filling in a 10-inch oven-safe skillet or a dutch oven. Heat 2 tbsp butter (or olive oil) over medium-high heat for 2 minutes, then add the onion. Cook for 5 minutes, stirring occasionally.
3. Add the beef (or lamb), breaking it apart while stirring. Add the carrots garlic, thyme, rosemary, 1 tsp salt, and ½ tsp pepper. Continue to stir occasionally while sautéing for 8 to 10 minutes or until the meat is browned and the carrots are soft.
4. Stir in Worcestershire sauce and cook for 1 minute.
5. Add the tomato paste and stir until well combined, another 2 to 3 minutes.
6. Sprinkle flour over the mixture. Stir and cook for 1 minute.
7. Remove the herb sprigs, then add the broth, peas, and corn. Bring to a boil.
8. Reduce to a simmer and cook for 5 minutes, uncovered and stirring occasionally.
9. Preheat the oven to 350° F.
10. In the skillet/dutch oven or in a 3-quart casserole dish, top the filling mixture with dollops of the mashed potatoes and then spread them out over the top.
11. Transfer to the oven, with a foil-lined baking sheet underneath to catch any drips.
12. Bake until the potatoes have begun to brown and the edges are bubbling, 25-30 minutes.
13. Once done, let the pie stand at room temperature for 15 minutes before serving. (The longer it sits, the more it will thicken.) Enjoy with a glass of William Wesley or Wesley's Reserve!

## Vegetarian Version

- Use:
  - ¾ cup French lentils and 14oz mixed button, cremini, and shitake mushrooms (sliced) instead of beef
  - 3 cups vegetable broth instead of 1 cup of beef broth
  - 2 cups frozen peas instead of 1 cup
  - ½ cup red wine
- While the potatoes are boiling, prepare the filling in a 10-inch oven-safe skillet or a dutch oven. Bring 2 cups of broth, 1 tsp salt, lentils, 1 sprig of thyme, rosemary, and bay leaf to a simmer.
- Reduce the heat and continue to cook the lentils, partly covered, until they are tender and most of the liquid is absorbed, about 20 minutes. Transfer the lentils to a bowl and set aside.
- In the same skillet or dutch oven, warm/melt 2 tbsp butter (or olive oil) over medium-high heat, then add the shallots and garlic and sauté until fragrant and the mushrooms are a deep golden brown, about 8 to 10 minutes.
- Reduce the heat to medium. Add the mushrooms, carrots, and 1 sprig of thyme, then sauté until the carrots are soft, about 10 minutes. Season with salt and pepper to taste.
- Add the tomato paste and stir until well combined, another 2 to 3 minutes.
- Sprinkle flour over the mixture. Stir and cook for 1 minute.

- Remove the herb sprigs, then add the broth, peas, and corn. Bring to a boil.
- Reduce to a simmer and cook for 5 minutes, uncovered and stirring occasionally.
- Add the red wine to deglaze the pan, cooking for 1-2 minutes.
- Slowly add the remaining broth and cooked lentils, then simmer over a low heat until thickened. (If the mixture needs help thickening, add 2-3 tbsp mashed potatoes and stir.)
- Remove herbs and stir in the peas.
- Preheat the oven to 350° F. (Continue from this point in the directions above.)

## Notes

- You can substitute 1 tsp dried thyme per 2 tsp fresh.
- Let cool completely before covering, and then store in the fridge for up to a few days.
- Reheats well in the microwave.