Corned Beef and Cabbage Mash-Top Bake

One 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L; 4 main-dish portions · Active 35 min · Total 1 hr 30 min

Ingredients

- 1 lb 12 oz floury potatoes, peeled and cut in 1-in/2.5-cm pieces (800 g prepared)
- 7 cups water (1.7 L), for potatoes
- 2 tablespoons butter (30 g)
- 1/3 cup milk (80 ml)
- 1/8 teaspoon fine salt (0.75 g), for mash
- 1 tablespoon neutral oil (15 ml)
- 1 medium onion, thinly sliced (150 g)
- 1 lb 2 oz green cabbage, cored and thinly sliced (500 g prepared)
- 1 tablespoon all-purpose flour (8 g)
- 3/4 cup low-sodium beef stock (180 ml)
- 1 tablespoon whole-grain mustard (15 g)
- 2 teaspoons prepared horseradish (10 g)
- 12 oz fully cooked corned beef from a safely chilled cooked joint, short-shredded (340 g)
- 1/4 teaspoon black pepper

Set out

Oven, 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L, Large saucepan, 12-in/30-cm deep skillet, Potato masher, Rimmed baking sheet, Food thermometer

Allergens

Milk, Wheat, Mustard; check stock and prepared-horseradish labels. Check labels and substitutions.

Make it

1. Heat the oven to 400°F (205°C). Put the dish on a rimmed sheet. Bring potatoes and their water to a boil in the saucepan; simmer 15–18 minutes until tender. Drain, steam-dry for 1 minute and mash with butter, milk and salt.

2. Meanwhile heat oil in the skillet over medium heat. Cook onion 5 minutes. Add cabbage in batches, turning as it shrinks, and cook 12–15 minutes until tender and excess water is gone.

3. Stir in flour for 1 minute. Gradually add stock, then mustard, horseradish and pepper. Simmer 2–3 minutes until lightly thickened. Fold in corned beef and heat gently for 3–4 minutes until the filling reaches 165°F (74°C).

4. Spread hot filling in the dish. Spoon mash over it in small mounds, join gently and ridge with a fork. Bake 25–30 minutes until the high points are golden and the center and several other places reach 165°F (74°C).

5. Rest 5 minutes before serving one-quarter per person.

Leave a clear note for another cook

Label a saved portion with the original beef cooking date and the use-by deadline, not just the day you assembled the bake. A plainly written label is more helpful than relying on memory.

A useful detail

The 90-minute total begins with fully cooked, safely chilled beef. Cooking a raw corned-beef joint is a separate earlier preparation. The potato simmer overlaps the onion-and-cabbage stage.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use by 3 days from the beef's original cooking, or an earlier use-by deadline; do not add 3 new days after making this bake. Reheat to 165°F (74°C). Freeze promptly cooled portions for up to 1 month for quality only while the original beef is still within its safe window; thaw in the refrigerator.