Beef and Carrot Cottage Hotdish

One 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L; 6 main-dish portions · Active 40 min · Total 1 hr 40 min

Ingredients

- 2 lb floury potatoes, peeled and cut in 1-in/2.5-cm pieces (900 g prepared)
- 8 cups water (1.9 L), for potatoes
- 2 tablespoons butter (30 g)
- 1/2 cup milk (120 ml)
- 2 teaspoons prepared horseradish (10 g)
- 1/4 teaspoon fine salt (1.5 g), for mash
- 1 tablespoon neutral oil (15 ml)
- 1 medium onion, finely chopped (150 g)
- 3 medium carrots, cut in 1/4-in/6-mm dice (300 g prepared)
- 2 celery stalks, finely diced (100 g)
- 1 lb lean ground beef (450 g)
- 2 tablespoons tomato paste (30 g)
- 2 tablespoons all-purpose flour (18 g)
- 1 1/2 cups low-sodium beef stock (360 ml)
- 2 teaspoons Worcestershire sauce (10 ml)
- 1 teaspoon dried rosemary, crumbled
- 1/4 teaspoon black pepper

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Large saucepan, 12-in/30-cm deep skillet, Bowl, Potato masher, Rimmed baking sheet, Food thermometer

Allergens

Milk, Wheat, Fish: anchovy in many Worcestershire sauces, Celery; check stock and prepared-horseradish labels. Check labels and substitutions.

Make it

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

2. Meanwhile heat oil in the skillet over medium heat. Cook onion, carrots and celery 12–15 minutes, stirring, until nearly tender. Transfer to the bowl. Add beef to the skillet and cook over medium-high heat 8–10 minutes, breaking it up, until it reaches 160°F (71°C). Safely drain excess fat if needed.

3. Return vegetables. Stir in tomato paste for 1 minute, then flour for 1 minute. Gradually add stock, Worcestershire, rosemary and pepper. Simmer 6–8 minutes until gravy thickens and carrots are tender.

4. Spread hot filling in the dish. Spoon mash over in mounds, join gently and draw fork ridges across the surface. Bake 25–30 minutes until golden at the high points and 165°F (74°C) in the center and several other spots.

5. Rest 5 minutes and divide into six portions.

One broad spoon makes the portion

Reach through the mash into the bottom of the pan, then lift together. The carrots are part of the main dish, not a garnish to be left behind in the serving pan.

A useful detail

The 100-minute total allows the vegetables and beef to cook sequentially while the potatoes simmer. Carrots must be almost tender before the beef browning; if larger dice need longer, allow that extra time.

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 within 3 days or an earlier ingredient deadline. Reheat to 165°F (74°C). Freeze promptly cooled portions for up to 2 months for quality; thaw in the refrigerator before reheating.