

MUSHROOM & LEEK COTTAGE PIE

Servings: 6-8 | Total time: 1 1/2 hours

DIRECTIONS

Step 1: Heat oven to 350° F. Place the butter in a Dutch oven (a large skillet will work here too) over medium-high heat. Once the butter has melted, add the onions. Season with salt and pepper and cook until softened and beginning to color (about 5 to 7 minutes), stirring occasionally.

Step 2: Add the leeks, carrots, some more salt and Cajun. Cook this mixture for about 5 more minutes, until the leeks are soft, but still green. Turn off the heat.

Step 3: In a separate skillet, put in the olive oil and turn the heat on to medium-high. When oil hot, add the mushrooms and season with salt and pepper. Sauté the mushrooms until they are lightly browned (about 2 to 3 minutes). Turn off heat and stir in thyme, garlic and parsley.

Step 4: Add the mushrooms to the onion-leek-carrot mixture and turn on the heat to medium-high. Add in the soy sauce and milk and bring to a simmer. Stir the cornstarch and water together and add this to mixture. Let the mixture simmer for 2 minutes, stirring constantly, until sauce thickens. Move the mixture into an oven-safe dish and leave to cool at room temperature.

Step 5: While waiting for the mixture to cool, boil the potatoes in salty water for about 15 minutes, until they are very soft. Drain the potatoes and use a hand mixer to blend the potatoes mash with 4 TBS butter and the sour cream. Then add in the milk and garlic and beat until smooth. You might need more or less of both the sour cream and milk depending on your preference for mashed potato consistency. Season with salt, pepper, and Cajun.

Step 6: Spread mashed potatoes evenly over vegetable mixture. Sprinkle the top with bread crumbs and scatter the remaining 2 TBS butter on top of that. Put in the oven and bake for 45 minutes, you may want to put a cookie sheet under the dish in case it bubbles over the edge of the dish.

INGREDIENTS

FOR THE FILLING:

- 2 TBS unsalted butter
- 1 large onion, diced
- Salt and pepper to taste
- 4 leeks, cut lengthwise & sliced
- 3/4 cup carrots, chopped
- 2 TBS olive oil
- 1 package of mushrooms of choice, quartered
- 1 tsp thyme
- 1 tsp basil
- 2 garlic cloves, minced
- 2 TBS parsley
- 2 TBS soy sauce
- 1 1/2 cups whole milk
- 2 TBS cornstarch, dissolved in 2 TBS cold water

FOR THE TOPPING:

- 3 lbs. russet potatoes, peeled and cut in 2-inch chunks
- 6 TBS unsalted butter
- 1/2 cup whole milk
- 1/2 cup sour cream
- Salt, pepper & Cajun seasoning, to taste
- 1-2 garlic cloves, minced
- 1 cup coarse dry bread crumbs