Savory Cottage Pie

MichelleLeonardson.com │Where the Wine Is.



Ingredients

1 head cauliflower

1 tbsp butter

¼ tsp salt

¼ tsp pepper

1 wedge Light Laughing Cow Cheese

½ cup shredded cheddar cheese

1 lb lean ground beef

1 tsp sage

¼ tsp red pepper flakes

1 cup peas

2 carrots

1 onion

1 bell pepper (I chose a yellow for a well-rounded color scheme!)

3 garlic cloves

2 tbsp olive oil

¼ cup Syrah

¼ cup beef broth

¼ cup tomato sauce

2 tbsp flour

Directions

Chop cauliflower into florets and steam for approximately 20 minutes, or until soft. Place steamed cauliflower into a food processor and blend. Add butter, Laughing Cow cheese wedge and salt and pepper. Blend until the consistency is creamy and smooth like mashed potatoes. Set aside.

Chop carrots and place in the steamer for approximately 20 minutes or until soft.

Brown ground beef with sage and red pepper flakes, then set aside.

Dice your onion and bell pepper~~,~~ and mince the garlic. Sauté in olive oil in a large pan until soft.

Transfer meat, peas and carrots into the pan with the onion, bell pepper and garlic. Stir. Add wine, beef broth and tomato sauce. Stir.

Stir in flour, then turn heat to medium and simmer for 10 minutes.

Pre-heat oven to 350° and place the pie filling in a sprayed or non-stick casserole pan, then top evenly with faux-tatoes. Add shredded cheese.

Bake for 15-20 minutes until bubbly and just beginning to brown. Serve and enjoy!