



## Hartland Farm Cowboy Wagyu Skillet

*This recipe is based upon several Shepherd's and Cottage Pie Recipes and has evolved over years of experimentation. It continues to lend itself well to personal preferences and adjustment. I prefer peas in the pie instead as a side dish and the larger amounts of onions, carrots, and peas. Also, there is no shame in using frozen peas.*

### MEAT FILLING

- 2 LBS. Hartland Farm Chocolate-Fed Ground Wagyu Beef
- 2 - 3 TBS. Cooking Oil (Avocado or Grapeseed)
- 1 Medium or Large Onion, according to preference, diced
- 1 to 1 ½ Cups Fresh or Frozen Green Peas
- 1 to 1 ½ Cups Fresh Carrots, finely diced
- 3 - 4 Cloves Garlic, sliced or coarsely chopped
- ½ Cup Flour + 4 TBS. measured separately

### Measure and Combine

- 2 Tsp. Fresh or 1 Tsp. Dried Thyme
- 1 Tsp. Smoked Paprika
- ¼ Tsp. Ground Cinnamon
- ¼ Tsp. Ground Allspice
- 1/8 Tsp. Ground Cloves
- ½ Tsp. Kosher Salt

### Measure and Combine

- 2 ½ Cups Water
- 4 TBS. Catsup
- 2 Tsp. Worcestershire Sauce

See Page 2 for Potato Topping Ingredients

*The key to this exceptional skillet dinner begins with our Chocolate-Fed Ground Wagyu Beef which is enhanced by the addition of cinnamon, cloves, and allspice.*

*If you'd like for this to be a one-pot meal, choose a large skillet or dutch oven that will accommodate the filling and the potatoes.*

*TIP #1 : If using fresh peas and carrots, microwave them, covered with a small amount of water, for 2 minutes.*

*TIP #2 : Have about 3/4 Cup water handy at the stove to add if meat or vegetables are cooking or browning too quickly and to adjust the thickness of the sauce.*

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## PREPARE THE FILLING

Add the oil to a skillet or dutch oven and begin browning the Wagyu over medium heat, breaking it up onto small bits — about 5 minutes.

Stir in the onions and continue cooking until onions are nearly transparent — another 5 minutes or so. Add sliced garlic, herbs, and spices, stirring until fragrant (2 - 3 minutes).

Add the ½ C. flour and stir and add more flour a TBS. at a time, if needed, until oil and flour are incorporated.

Add the Water/Catsup/Worcestershire Sauce Mixture, scraping up fond. Reduce heat to medium-low and bring mixture to a simmer; cook and stir until sauce reaches desired thickness.

Add peas and carrots. Add more water if needed and simmer for 3-4 minutes.

Taste. Add salt and pepper as needed.

If skillet is big/deep enough to accommodate the potato topping and the filling, leave the filling in it; otherwise, remove filling to a baking dish that will.

**Preheat oven to 375°F  
while you make the Potato Topping.**



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## POTATO TOPPING

3 1/4 LBS. potatoes, about 6 all together  
— we suggest a combo of russet and gold/yellow potatoes  
2 - 3 TBS. Unsalted Butter  
1/4 Cup Cream Cheese, softened  
salt and ground black pepper to taste

### *Whisk Together*

1 egg yolk  
2 TBS. milk or Half & Half  
1/4 LB. Irish cheese, shredded

### *Measure & Reserve*

1/4 Cup Grated Parmesan Cheese

Peel and cut potatoes, placing them into a pot of cold, salted water. Bring to a boil, reduce heat and simmer until tender.

Drain and return to empty cooking pot.

Mash potatoes, adding butter and cream cheese. When well mashed, add shredded cheese. Taste and season to taste with salt and pepper

Stir egg/milk mixture into the mashed potatoes.

Dollop the potato mixture on top of the meat mixture and spread to smooth.

Dust top of potatoes with the grated parmesan cheese and score (cross hatch) the top of the potatoes with a fork, creating tiny ridges.

Bake at 375° until potato topping is crispy and showing color (25 - 35 minutes).

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