

Golden Beef Potato Crust Supper Pie

A hearty beef and vegetable supper pie layered between thin potato slices, with a lightly thickened filling and a golden cheddar topping.



PREP

20 minutes

COOK

1 hour 40 minutes

TOTAL

2 hours 10 minutes

SERVES

6 servings

INGREDIENTS

- 1 pound ground beef
- 1 medium onion, diced
- 2 cups frozen mixed vegetables, such as peas, carrots, and corn
- 1 cup low-sodium beef broth
- 1 tablespoon all-purpose flour, to lightly thicken the filling
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 4 large potatoes, about 2 1/2 to 3 pounds total, peeled and sliced evenly about 1/8 inch thick
- 2 cups shredded cheddar cheese, divided
- Salt and black pepper, to taste
- 2 tablespoons olive oil, divided, plus a little for greasing the dish

DIRECTIONS

1. Prepare the potatoes and baking dish: Preheat the oven to 375 degrees F. Grease a 9-by-13-inch baking dish. Peel the potatoes and slice evenly about 1/8 inch thick, using a sharp knife or a mandoline with its hand guard. Keep the slices thin and similar in size.
2. Brown the beef and onion: Heat 1 tablespoon olive oil in a large skillet over medium heat. Add the onion and cook for 3 to 4 minutes, until softened. Add the ground beef, garlic powder, and a light seasoning of salt and pepper. Cook for about 6 to 8 minutes, breaking up the beef, until it reaches 160 degrees F on a food thermometer. Drain excess fat, leaving a thin coating in the pan.
3. Finish the filling: Sprinkle the flour over the beef and stir for 1 minute. Gradually stir in the broth and Worcestershire sauce. Add the frozen vegetables and simmer for about 5 minutes, stirring, until hot and the broth forms a lightly thickened gravy. Taste and adjust seasoning. The filling should be moist and spoonable, not soupy or dry.
4. Layer the supper pie: Arrange half the potato slices in overlapping layers across the bottom of the greased dish. Season lightly. Spread the hot beef filling evenly over them and scatter with 1 cup cheddar. Arrange the remaining potatoes over the filling in overlapping layers. Brush with the remaining tablespoon olive oil and season lightly. Reserve the final cup of cheddar until after the covered baking stage.
5. Bake covered until the potatoes soften: Cover tightly with foil and bake for about 50 to 60 minutes. Carefully lift a corner of the foil and test the center with a thin knife, checking through the top and

bottom potato layers. If they still feel firm, cover again and continue in 10- to 15-minute intervals until nearly tender.

6. Add cheese and finish baking: Uncover, sprinkle with the reserved cheddar, and bake for another 15 to 20 minutes, until the potatoes are fully tender, the cheese is golden, and the center of the filling reaches 165 degrees F. Loosely tent with foil if the cheese browns too quickly. For extra color, an optional brief broil can be used only in broiler-safe bakeware, following its directions and watching constantly.
7. Rest before serving: Let the supper pie rest for about 10 minutes before scooping into portions. The filling will settle slightly, making it easier to serve. Expect a soft potato base with a browned cheesy top, rather than a crisp pastry-style bottom crust.

SWAPS & NOTES

Timing is approximate and includes stovetop cooking, up to about 80 minutes baking, and a 10-minute rest. Potato thickness and the depth of the layers can require extra time.

The tablespoon of flour is added to lightly bind the broth into gravy. This helps keep the filling moist without leaving excess liquid around the potato layers.

A potato count is only a guide; aim for about 2 1/2 to 3 pounds total and use a 9-by-13-inch dish. A smaller, deeper dish needs a longer bake.

The bottom potatoes become tender under the filling. The golden crust is the potato-and-cheese top; the base is not expected to be crisp.

TIPS FOR SUCCESS

Slice potatoes evenly so the bottom and top layers finish at a similar time.

Use hot filling when assembling for immediate baking.

Keep the first bake tightly covered to help the potatoes steam until tender.

Check both potato layers with a thin knife before browning the cheese topping.

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