

Country Beef Cabbage Cottage Pie

Seasoned beef and tender cabbage in savory gravy under a golden mashed potato topping.



PREP
20 minutes

COOK
1 hour

TOTAL
1 hour 30 minutes

SERVES
6 servings

INGREDIENTS

- 1 pound ground beef
- 6 cups chopped green cabbage, core removed
- 1 medium onion, diced
- 2 garlic cloves, minced
- 2 tablespoons all-purpose flour
- 2 cups reduced-sodium beef broth
- 1 tablespoon Worcestershire sauce
- 4 cups prepared mashed potatoes
- Salt and black pepper, to taste
- 2 tablespoons olive oil, divided
- 1 cup shredded cheddar cheese, optional

DIRECTIONS

1. Heat oven to 375 degrees F. Grease a 9x13-inch dish; have prepared mash ready.
2. Brown beef in 1 tablespoon oil, 6 to 8 minutes, to 160 degrees F. Drain excess fat; set aside.
3. Cook onion in remaining oil 3 to 4 minutes. Add cabbage in batches; cook 8 to 10 minutes. Add garlic for 1 minute.
4. Return beef. Stir in flour for 1 minute. Gradually add broth and Worcestershire; simmer uncovered 8 to 12 minutes until cabbage is tender and gravy thick. Season.
5. Spread filling in dish; gently cover with mash and optional cheese. Bake 25 to 30 minutes until golden, bubbling, and 165 degrees F in the center. Rest 10 minutes.

SWAPS & NOTES

Timing uses prepared mash and includes 10 minutes resting. Making mash adds time. Warm cold mash before spreading.

Measure 6 cups chopped cabbage; head sizes vary. Reduce filling until spoonable, not soupy, before topping. Flour thickens the broth.

Refrigerate within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner if using older leftovers. Reheat to 165 degrees F.

Freeze cooled portions airtight up to 2 months for quality. Thaw refrigerated. Keep chilled components separate for make-ahead assembly; cold pie needs longer baking.

TIPS FOR SUCCESS

Cook cabbage tender before assembly. Spread mash in small spoonfuls; expect soft casserole portions.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-beef-cabbage-cottage-pie/>