

# Ingredients

- 2lb roast cut into cubes
- 1 tsp of salt
- 2 tsp of black pepper
- 1 tsp of garlic blend (Mrs. Dash)
- 1 tsp rosemary
- 1 tsp thyme
- 1 large onion, sliced
- 2 tbsp extra virgin olive oil, plus extra to drizzle
- 2 medium carrots, diced
- 2 leeks, sliced
- 4 garlic cloves chopped finely
- 1 tsp of thyme/rosemary leaves, chopped
- 2 tbsps. tomato paste
- 2 cups of beef stock



Cooking  
is  
Bliss!



## POTATO GRATIN TOPPING

- 10- 12 Yukon gold potatoes
- ½ of a medium onion, chopped
- 3 cloves of garlic chopped finely
- 1 ½ cups of heavy cream
- ½ cup sour cream
- 1 C Parmesan cheese
- 1 ½ cups of cheddar cheese (Sargento 4-state cheddar)

1. Cut roast into cubes.
2. Season with salt, black pepper, garlic blend, rosemary, & thyme. Marinate overnight for the best flavor
3. Pan-sear cubed pieces of roast in olive oil over medium heat. Do not crowd your pan. They shouldn't be completely cooked. They will continue to cook in the oven.
4. Once done searing, using the same pan, add onions, carrots, & leeks with a drizzle of olive oil. Stir & cook until vegetables are softened. Then add garlic, rosemary, & thyme.
5. Cook until garlic is fragrant - approximately 3 minutes. Add tomato paste & toss until all vegetables are covered. Then add beef broth & simmer in the pan for about 8-10 minutes.
6. Pour into a casserole dish & bake at 325 degrees F for 2.5-3 hours.
7. While the roast is in the oven, prepare potatoes. Slice the potatoes & place them in boiling water, that's been salted to taste. While potatoes are cooking, melt butter in a saucepan over medium heat. Add onions & cook until translucent. Add garlic & cook until fragrant then, add sour cream, heavy cream, & parmesan cheese. Mix until the cheese has melted. Then remove from heat.
8. Remove the roast from the oven & use a fork to pull a part of the roast. Arrange potato slices in a layer over roast, pour cheese sauce over potatoes, & sprinkle with ½ of the cheddar cheese. Repeat this process once more, finishing the dish with a layer of cheddar cheese. Place in the oven for 25 minutes until the cheese melts into a golden brown!
9. Serve & enjoy!

*I like to call this the bourgeois shepherd's pie!*

*A hearty helping of roast smothered with  
creamy garlicky potatoes.*

*This is definitely a family pleaser!*