

Hachis Parmentier (Cottage or Shepherd's Pie)



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Ingredients:

Mashed Potatoes

2 ¼ lb. (about 13 small) gold, red or yellow potatoes
¼ c. butter, cut in 1/2 inch dice
2 c. (generous) hot milk
Salt

Filling

½ c. Betty Crocker Bac-Os® Bacon Flavor Chips (or similar product)
2 T. butter
1 T. dehydrated minced onion
1 2/3 c. fresh bread crumbs
Generous 1/3 c. hot milk
2 c. Morningstar Farms® Meal Starters™ Grillers® Recipe Crumbles™ (or similar product), thawed
1 T. flat-leaf parsley, chopped
2 T. olive oil
1 egg
Salt

Topping

¼ c. fresh bread crumbs
½ c. Gruyère cheese, finely grated
2 T. butter, cut in 1/4 inch dice

Instructions:

Peel and place the potatoes in a medium pan and cover with cold salted water. Bring to a boil, then reduce the heat and simmer for 10 - 15 minutes, or until tender.

Meanwhile, for filling, cover Bac-Os® with hot water and leave for 5 minutes to soften. Drain. Melt 2 T. butter and add minced onion to soften. Cover bread crumbs with hot milk to soften.

In a large bowl, mix together the Bac-Os®, onion, bread crumbs, Crumbles, parsley and olive oil. Mix in the egg, and season with salt. Set aside.

When the potatoes are cooked and while they're still hot, drain and pass through a potato ricer into another large bowl. Mix in 1/4 c. diced butter and hot milk, gently stirring until butter is melted. Season with salt. The mixture will be much wetter than typical mashed potatoes. They're supposed to be that way!

Spray a 9 x 13-inch baking dish with non-stick cooking spray. Spread half of the potatoes over the bottom. Cover with the filling, then the remaining potatoes.

Sprinkle bread crumbs over, then cheese. Dot butter over the top. Bake in a preheated 400-degree oven for 30 – 45 minutes, or until golden. Serves 12

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