



Chilean Potato Pie (Pastel de Papas)

It's a South American Shepherd Pie with lots of delicious layers

- 12 ounces baby red potatoes (about 6)
- 1 Tablespoon unsalted butter
- 1/2 teaspoon salt or to taste
- 6 Tablespoon skim milk or unsweetened almond milk
- 2 eggs, room temperature
- 1 Tablespoon oil
- 1/2 cup chopped onions
- 1/4 cup minced multi-colored hot chili or bell peppers
- 1 garlic clove, minced
- 8 ounces ground beef
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon (each) paprika; smoked red pepper

1/4 cup draught stout or lager beer
1 cup shredded Monterey pepper cheese
2 Tablespoons sweet or mild red pepper relish
Garnish: chopped parsley as desired

Preheat oven to 350 degrees F. Two (13 cm-5" square) baking dishes, lightly greased

Prepare Mashed Potatoes: Wash potatoes; place in small saucepan; cover with cold water. Cook over medium heat to boiling; cover; cook until potatoes are tender, about 20 to 25 minutes. Strain potatoes; cool until able to handle; cut into cubes; place in medium bowl; mash until smooth, breaking apart the potato skins. Stir in butter to melt; season with salt; whisk in milk until potatoes are fluffy. Set aside.

Prepare Hard Boiled Eggs: Place eggs in small saucepan; cover them completely with cold water. Slowly bring your water to boiling over medium high heat. When they reach a full boil about 190 degrees F for eggs and 200 degrees for water; cover them; remove them from the heat. Let them sit covered for 10 minutes. Immediately, drain water from pan; rinse with cold water to stop cooking process. When cool enough to handle, remove shells from eggs. Slice cooled eggs into slices; set aside.

Prepare Ground Beef: Place oil in frying pan; add onions and peppers; sauté for 2 minutes; add garlic; cook 1 minute. Add ground meat, breaking into small pieces; sprinkle with salt; black pepper; cook for 7 minutes; add paprika, and smoked red pepper and beer; cook on medium heat for 5 minutes or tender.

Layer into Baking Dishes: Divide the beef mixture evenly into two square baking dishes; place egg slices over beef mixture; spread half of mashed potatoes into each pan over the egg layer; sprinkle about 1/2 cup shredded cheese over each. Dot the top of each casserole with pepper relish. Bake in preheated 350-degree oven for 15 to 20 minutes or until cheese starts to melt. Before serving; place under broiler for 3 to 4 minutes or golden brown. Lightly draw knife through relish to swirl lightly. Sprinkle top with chopped parsley as desired. Serves: 2 large portions

Cook's Note: If you prepare the baking dishes ahead, cover with plastic wrap and refrigerate. Before baking, bring to room temperature; baking

time will depend on the dishes' temperature. For larger servings, double the recipe. If beer is unavailable, you can substitute some red wine.

Recipe Inspired by: [Chakula.CI worldrecipes.expo2015.org](http://Chakula.CI.worldrecipes.expo2015.org)

About the Recipe: Some form of this dish is popular in most Latin American countries and was adapted from the British Cottage Pie. It's a simple and tasty main course with layers of ground beef, boiled eggs, and mashed potatoes. It's topped with melted cheese and dots of pepper relish with a sprinkle of chopped parsley. It is similar to the Shepherd Pie served in the U.S.