

Potato Topped Ground Beef Skillet

Ingredients:

2 lbs. lean ground beef (90% lean)
½ tsp. salt
¼ tsp. pepper
1 Tbsp. olive oil
1 large onion, chopped
4 medium carrots, sliced
½ lb. sliced fresh mushrooms
4 garlic cloves, minced
2 Tbsp. all-purpose flour
2 tsp. herbs de Provence
1¼ c. dry red wine (or reduced-sodium beef broth)
1 can (14½ oz.) reduced-sodium beef broth
1¼ lbs. red potatoes (about 4 medium), cut into ¼ inch slices
1 Tbsp. olive oil
¼ tsp. salt
⅛ tsp. pepper
⅓ c. shredded Parmesan cheese
Minced fresh parsley, optional

Directions:

1. In a 12" cast-iron or other ovenproof skillet, cook and crumble beef over medium-high heat until no longer pink, 6-8 minutes. Stir in salt and pepper; remove from pan.
2. In same pan, heat oil over medium-high heat; sauté onion, carrots, mushrooms and garlic until onion is tender, 4-6 minutes. Stir in flour and herbs; cook 1 minute. Stir in wine; bring to a boil. Cook 1 minute, stirring to loosen browned bits from pan. Add beef and broth; return to a boil. Reduce heat; simmer, covered, until flavors are blended, about 30 minutes, stirring occasionally. Remove from heat.
3. Meanwhile, place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 10-12 minutes. Drain; cool slightly.
4. Preheat broiler. Arrange potatoes over stew, overlapping slightly; brush lightly with oil. Sprinkle with salt and pepper, then cheese.
5. Broil 5-6 in. from heat until potatoes are lightly browned, 6-8 minutes. Let stand 5 minutes. If desired, sprinkle with parsley.