Prep Time	20 minutes
Cook Time	45–50 minutes
Total Time	65–70 minutes
Servings	4
Difficulty	Easy
Cuisine	British
Course	Main Course
Equipment	Air fryer (at least 6-quart capacity), oven-safe dish that fits your air fryer basket (approx. 7–8 inch round or 8×6 inch rectangular)

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Ingredients

For the Filling

- 1 lb (450 g) ground lamb (or ground beef for a Cottage Pie variation)
- 1 medium onion, finely diced
- 2 medium carrots, finely diced
- 1 celery stalk, finely diced
- 2 garlic cloves, minced
- 2 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 1 tsp dried thyme
- 1 tsp dried rosemary
- ½ tsp salt (plus more to taste)
- ½ tsp black pepper
- 1 cup (240 ml) beef broth

- 1 cup (150 g) frozen peas
- 1 tbsp all-purpose flour
- 1 tbsp olive oil

For the Mashed Potato Topping

- 1½ lbs (680 g) russet or Yukon Gold potatoes, peeled and cut into 1-inch chunks
- 3 tbsp unsalted butter
- ⅓ cup (80 ml) warm milk
- ¼ cup (25 g) shredded cheddar cheese (optional, for the top)
- Salt and pepper to taste
- ½ tsp paprika (optional, for color)

Instructions

Step 1: Make the Mashed Potatoes (Time: 15 minutes | Intensity: Medium)

Place the potatoes in a pot, cover with cold salted water, and bring to a boil. Cook for 12–15 minutes until fork-tender. Drain well, then mash with butter, warm milk, salt, and pepper until smooth and creamy. Set aside. *(Tip: Don't over-mash or the potatoes will turn gluey.)*

Step 2: Sauté the Vegetables (Time: 5 minutes | Intensity: Medium-High)

Set your air fryer to 375°F (190°C) and heat a little olive oil in an oven-safe skillet or pan that fits the basket (or use the air fryer's bake pan). Sauté the onion, carrots, and celery for 4–5 minutes until softened. Add the garlic and cook 30 seconds more.

No oven-safe pan? Sauté on the stovetop instead — it's faster and just as good.

Step 3: Brown the Meat (Time: 6–8 minutes | Intensity: High)

Add the ground lamb and cook, breaking it up, until browned — about 6–8 minutes. Stir in the flour and tomato paste and cook 1 minute. Add the Worcestershire sauce, thyme, rosemary, salt, pepper, and beef broth. Simmer for 5 minutes until thickened. Stir in the frozen peas and remove from heat.

Step 4: Assemble the Pie (Time: 3 minutes | Intensity: Low)

Transfer the filling to your oven-safe dish (if you cooked in a separate pan). Spoon the mashed potatoes over the top and spread evenly with a fork, creating ridges for extra crispiness. Sprinkle with cheddar and paprika, if using.

Step 5: Air Fry the Pie (Time: 15–20 minutes | Intensity: Medium)

Place the dish in the air fryer basket. Air fry at 375°F (190°C) for 15–20 minutes, until the topping is golden brown and the filling is bubbling at the edges.

⚠ Intensity note: Air fryer intensities vary by model. Check at 12 minutes. If the top is browning too fast, tent loosely with foil. If your air fryer runs hot, drop to 360°F (180°C).

Step 6: Rest and Serve (Time: 5 minutes | Intensity: Low)

Let the pie rest for 5 minutes before serving — this helps the filling set. Scoop and enjoy!

Time & Intensity Summary

Stage	Time	Intensity
Mash potatoes	15 min	Medium
Sauté vegetables	5 min	Medium-High
Brown meat & simmer	6–8 min	High
Assemble	3 min	Low
Air fry	15–20 min	Medium
Rest	5 min	Low

Nutrition (per serving, based on 4 servings)

Nutrient	Amount
Calories	~520 kcal
Total Fat	~26 g

Nutrient	Amount
Saturated Fat	~11 g
Cholesterol	~85 mg
Sodium	~720 mg
Total Carbohydrates	~42 g
Dietary Fiber	~6 g
Total Sugars	~7 g
Protein	~28 g