

Beef & Rainbow Veggie Cottage Pie

with Cheesy Potato Cloud Topping

KID'S KITCHEN

KID FRIENDLY

Grab your meal kit with this number

42



Potato



Onion



Carrot



Garlic



Thyme



Beef Mince



Garlic & Herb Seasoning



Tomato Paste



Worcestershire Sauce



Chicken-Style Stock Powder



Baby Leaves



Shredded Cheddar Cheese



Beef Mince



Diced Bacon

Prep in: 20-30 mins
Ready in: 30-40 mins

A hearty hug in a dish! This classic beef cottage pie is rich, savoury and topped with golden, cheesy crushed potatoes for the ultimate comfort food fix - nostalgic, satisfying and seriously delicious.

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
onion	1	2
carrot	1	2
garlic	2 cloves	4 cloves
thyme	½ packet	1 packet
beef mince	250g	500g
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
Worcestershire sauce	1 medium packet	2 medium packets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	⅓ cup	⅔ cup
baby leaves	1 small packet	1 medium packet
butter*	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3030kJ (725Cal)	549kJ (131Cal)
Protein (g)	41.7g	7.6g
Fat, total (g)	38g	6.9g
- saturated (g)	18.7g	3.4g
Carbohydrate (g)	48.8g	8.8g
- sugars (g)	12g	2.2g
Sodium (mg)	1260mg	228mg
Dietary Fibre (g)	9.5g	1.7g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Start the potato topping

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Cut **potato** into large chunks. Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain.



Make the potato topping

- Return saucepan to medium-high heat, add the **butter** and **garlic** and cook, stirring until fragrant, **1 minute**.
- Remove from heat. Return **potato** to the pan and toss to coat. Lightly crush with a fork. Season to taste.

Little cooks: Get those muscles working and help crush the potatoes!

TIP: Add a splash of water if the potato looks dry!



Start the filling

- Meanwhile, finely chop **onion**, **carrot** and **garlic**.
- Pick **thyme leaves** (see ingredients).
- Heat a large frying pan over high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **onion** and **carrot**, stirring, until softened, **5-6 minutes**.
- Add **garlic & herb seasoning** and **tomato paste** and cook, stirring until fragrant, **1 minute**.



Grill the pie

- Preheat grill to high.
- Transfer the **beef mixture** to a baking dish, then evenly top with **crushed potato topping**.
- Sprinkle over **shredded Cheddar cheese**.
- Grill **pie**, until lightly golden, **8-10 minutes**.

Little cooks: Join in on the fun by smoothing the crushed potatoes evenly over the pie!

Little cooks: Add the finishing touch by sprinkling the cheese on top.

TIP: Grills cook fast, so keep an eye on the pie!



Finish the filling

- Reduce heat to medium-high, then stir in **thyme leaves**, **Worcestershire sauce**, **chicken-style stock powder** and the **water**.
- Simmer until bubbling, **1-2 minutes**.
- Remove from heat, then stir in **baby leaves**, until slightly wilted. Season to taste with **salt** and **pepper**.

TIP: Add a dash of water if the mince looks dry!



Finish & serve

- Divide beef and rainbow veggie cottage pie between plates to serve. Enjoy!

CUSTOM OPTIONS



BEEF MINCE:

Follow method above.



DICED BACON:

Cook with filling, breaking up with a spoon, until browned, 6-7 minutes.

SCAN CODE FOR FULL STEPS AND NUTRITION INFO

