

Smokey Lamb & Cheesy Potato Top Pie

with Spinach & Rocket Salad

PREPPED INGREDIENTS

Grab your meal kit with this number

29



Chopped Potato



Carrot



Onion



Rosemary



Totara Tasty Cheddar



Lamb Mince



Kiwi Spice Blend



Tomato Paste



Chicken-Style Stock Powder



Spinach & Rocket Mix



Lamb Mince



Beef Mince

Prep in: 10-20 mins
Ready in: 30-40 mins

This classic shepherd's pie comes together quickly, with lamb and veg seasoned with our smokey Kiwi spice blend. Finished off with a cheesy potato top, watch as it bakes to golden perfection in the oven. This one will be gobbled down in record time!

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chopped potato	1 medium packet	1 large packet
butter*	40g	80g
milk*	2 tbsps	¼ cup
carrot	1	2
onion	½	1
rosemary	2 sticks	4 sticks
Totara Tasty Cheddar	1 packet	2 packets
lamb mince	250g	500g
Kiwi spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
spinach & rocket mix	1 medium packet	1 large packet
vinegar* (balsamic or white wine)	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2920kJ (698Cal)	464kJ (111Cal)
Protein (g)	44.2g	7g
Fat, total (g)	48.5g	7.7g
- saturated (g)	28g	4.5g
Carbohydrate (g)	52.4g	8.3g
- sugars (g)	8.6g	1.4g
Sodium (mg)	1380mg	219mg
Dietary Fibre (g)	7.7g	1.2g

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Make the mash

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **chopped potato** in the boiling water over high heat until easily pierced with a fork, **8-10 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to potato and season with **salt**. Mash until smooth. Cover to keep warm.

3



Grill the pie

- Preheat grill to high.
- Transfer **lamb filling** to a baking dish, then evenly top with **mashed potato**.
- Sprinkle over **tasty cheese**. Grill **pie**, until lightly golden, **8-10 minutes**.

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

2



Cook the filling

- Meanwhile, finely chop **carrot** and **onion** (see ingredients).
- Pick and finely chop **rosemary leaves** (see ingredients).
- Grate **Totara Tasty Cheddar**.
- Heat a large frying pan over high heat. Cook **lamb mince** (no need for oil!), **carrot** and **onion** until just browned and softened, **6-7 minutes**.
- Reduce heat to medium, then add **Kiwi spice blend** and **tomato paste** and cook, stirring until fragrant, **1 minute**. Stir in **chicken-style stock powder** and the **water**. Simmer until bubbling, **1-2 minutes**. Season to taste with **salt** and **pepper**.

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

4



Finish & serve

- While the pie is grilling, in a medium bowl, combine **spinach & rocket mix** with a drizzle of olive oil and **vinegar**. Season to taste.
- Divide smokey lamb and cheesy potato top pie between plates.
- Serve with spinach and rocket salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW48



CUSTOM
OPTIONS



LAMB MINCE:

Follow method above.



BEEF MINCE:

Follow method above.

SCAN CODE FOR
FULL STEPS AND
NUTRITION INFO

