

# American-Style Beef Cottage Pie

with Double Cheese & Burger Sauce

Grab your Meal Kit with this symbol



Potato



Carrot



Brown Onion



Garlic



Beef Mince



All-American Spice Blend



Burger Sauce



Shredded Cheddar Cheese



Grated Parmesan Cheese



Mixed Sesame Seeds



Apple



Mixed Salad Leaves

 Hands-on: 25-35 mins  
Ready in: 35-45 mins

There are just some flavour combinations that are an undeniable hit. And, for us, it's the mixture of tender beef mince, special burger sauce, double cheese, sesame seeds and American-style spices that remind us of a juicy burger from our favourite takeaway. Now, infuse those flavours into a cottage pie and you've got magic!

### Pantry items

Olive Oil, Butter, Milk, Balsamic Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## 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	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
carrot	1	2
brown onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
beef mince	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
burger sauce	1 medium packet	1 large packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
mixed sesame seeds	½ sachet	1 sachet
apple	½	1
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4220kJ (1008Cal)	654kJ (156Cal)
Protein (g)	48.7g	7.5g
Fat, total (g)	60.4g	9.4g
- saturated (g)	30.7g	4.8g
Carbohydrate (g)	60.6g	9.4g
- sugars (g)	17g	2.6g
Sodium (mg)	1288mg	200mg

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



## Make the mash

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain, then return to the saucepan. Add the **butter**, **milk** and a pinch of **salt**, then mash until smooth.



## Grill the pie

Transfer the **mince mixture** to a baking dish, then spread the **mash** evenly over the top. Sprinkle over the **grated Parmesan cheese** and **mixed sesame seeds** (see ingredients) and grill until the cheese is melted and golden, **6-8 minutes**.



## Get prepped

While the potato is cooking, grate the **carrot**. Finely chop the **brown onion** and **garlic**.



## Make the salad

While the pie is grilling, thinly slice the **apple** (see ingredients). In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Add the **mixed salad leaves** and **apple** and toss to combine. Season to taste.



## Cook the filling

When the potato has **5 minutes** cook time remaining, preheat the grill to medium-high. In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **beef mince**, breaking it up with a spoon, until just browned, **2-3 minutes**. Add the **carrot** and **onion** and cook, stirring, until softened, **3-4 minutes**. Add the **All-American spice blend** and **garlic** and cook until fragrant, **1-2 minutes**. Reduce the heat to low, then stir through the **burger sauce**, **shredded Cheddar cheese** and a splash of **water**. Season to taste.

**TIP:** Add another dash of water if the filling looks dry!



## Serve up

Divide the American-style beef pie between plates. Serve with the apple salad.

Enjoy!