



Lamb & Spinach Shepherd's Pie

with Creamy Chive Mash

Grab your Meal Kit with this symbol 



Potato



Chives



Brown Onion



Celery



Thyme



Garlic



Carrot



Garlic & Herb Seasoning



Lamb Mince




Crushed & Sieved Tomatoes



Beef Stock



Baby Spinach Leaves

 Hands-on: 40 mins
Ready in: 50 mins

Did you know that shepherd's pie traditionally uses lamb, while cottage pie uses beef? We kept up with tradition in this winter warmer, but decided to make our version extra-nutritious by stirring baby spinach through the hearty lamb filling. Enjoy the comforting mix of old and new!

Pantry items

Olive Oil, Milk, Butter

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 with a lid · Large frying pan · Medium baking dish

Ingredients

	4 People
olive oil*	refer to method
potato	4
chives	1 bunch
brown onion	1
celery	2 stalks
thyme	1 bunch
garlic	4 cloves
carrot	2
milk*	½ cup
butter*	80g
salt*	½ tsp
garlic & herb seasoning	2 sachets
lamb mince	1 packet
crushed & sieved tomatoes	½ tin
beef stock	1 sachet
baby spinach leaves	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2550kJ (609Cal)	404kJ (97Cal)
Protein (g)	37.4g	5.9g
Fat, total (g)	26.5g	4.2g
- saturated (g)	15.0g	2.4g
Carbohydrate (g)	49.9g	7.9g
- sugars (g)	14.9g	2.4g
Sodium (g)	1470mg	232mg

Allergens

Please visit [HelloFresh.co.nz/recipe](https://www.hellofresh.co.nz/recipe) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into 2cm chunks. Thinly slice the **chives**. Finely chop the **brown onion**. Finely chop the **celery**, or grate if you prefer. Pick and roughly chop the **thyme** leaves. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled), or finely chop if you prefer.



4. Finish the filling

Add **1/2 tin crushed & sieved tomatoes** and return the **garlic veggies** to the frying pan. Add the **beef stock** and stir well to combine. Add the **baby spinach leaves** and stir through until just wilted, **1-2 minutes**.

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



2. Make the mash

Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **milk**, **butter** and the **salt** and mash, using a potato masher or a fork, until smooth. Stir through the **chives**, then cover with a lid to keep warm.



5. Grill the pie

Transfer the **mince mixture** to a medium baking dish and spread the **chive mash** on top, smoothing out with the back of a spoon. Grill until the mash is lightly golden, **8-10 minutes**.



3. Start the filling

While the potato is cooking, preheat the grill to high. In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **onion**, **celery**, **carrot** and **thyme** and cook, stirring, until softened, **4-5 minutes**. Add the **garlic** and **garlic & herb seasoning** and cook, stirring, until fragrant, **1 minute**. Transfer to a medium bowl and set aside. Return the frying pan to a high heat, add the **lamb mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.



6. Serve up

Divide the lamb and spinach shepherd's pie between bowls.

Enjoy!