

Middle Eastern Beef & Mash Pie

with Crumbly Cheese & Garden Salad

Grab your Meal Kit with this symbol



Potato



Onion



Carrot



Tomato



Garlic



Beef Mince



Ras El Hanout



Tomato Paste



Beef-Style Stock Powder



Salad Leaves



Greek Salad Cheese/
Feta Cheese



Mixed Leaves

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

This cosy cottage-style pie packs a veggie-loaded beef base, slightly spiced and full of flavour. Then it gets topped off with decadent and delicious creamy mashed potatoes, plus a layer of crumbly cheese. Comforting, tasty and filling, this nostalgic meal is checking off all the boxes!

Pantry items

Olive Oil, Butter, Milk, Brown Sugar, White Wine 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
onion	1 (medium)	1 (large)
carrot	1	2
tomato	1	2
garlic	2 cloves	4 cloves
beef mince	1 packet	1 packet
ras el hanout	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
beef-style stock powder	1 sachet (10g)	2 sachets (20g)
brown sugar*	1 tsp	2 tsp
salad leaves	1 small bag	1 medium bag
Greek salad cheese/ feta cheese	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
mixed leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3271kJ (781Cal)	510kJ (121Cal)
Protein (g)	42.5g	6.6g
Fat, total (g)	41.4g	6.5g
- saturated (g)	23.5g	3.7g
Carbohydrate (g)	54g	8.4g
- sugars (g)	22.7g	3.5g
Sodium (mg)	1423mg	222mg

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.



Make the mash

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



Grill the pie

Heat grill to medium-high. Add **salad leaves** to the **beef filling** and stir to combine. Transfer **beef filling** to a baking dish. Top with mashed **potato** and spread evenly with the back of a spoon. Crumble **cheese** over pie. Using a fork, lightly press **cheese** into the mash. Grill **pie** until golden, **5-10 minutes**.



Get prepped

While the potato is cooking, finely chop **onion**. Grate **carrot**. Roughly chop **tomato**. Finely chop **garlic**.



Toss the salad

Meanwhile, combine a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season with **salt** and **pepper**. Add **mixed leaves** and **tomato**, then toss to combine.



Start the filling

In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**. Reduce heat to medium-high. Add **onion** and **carrot** and cook until softened, **4-5 minutes**. Add **ras el hanout**, **garlic** and **tomato paste** and cook, stirring, until fragrant, **1-2 minutes**. Add the **water**, **beef-style stock powder** and the **brown sugar** and cook until slightly thickened, **1-2 minutes**.



Serve up

Divide Middle Eastern beef and mash pie between plates. Serve with garden salad.

Enjoy!