



Everything
But The Chef

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Curried Mince Pies

Aussies love their meat pies, and you're going to love our luxe HelloFresh spin on this classic dish. We've done away with fussy, buttery pastry for this version, and infused our filling with sweet juicy currants and PureBlends curry powder for extra flavour. It's time to ease yourself back into the routine of a new year with this perfect potato topped pie.

Prep: 10 mins
 Cook: 50 mins
Total: 1 hour

level 2

gluten free

diabetes friendly

Pantry Items



Olive Oil



Water



Butter



Brown Onion



Carrot



Beef Mince



Garlic



Curry Powder



Beef Stock Cube



Currants



Potatoes



Mixed Salad Leaves

2P	4P	Ingredients	
2 tsp	1 tbs	olive oil *	
½	1	brown onion, finely chopped	
1	2	carrot, peeled & grated	A
300 g	600 g	beef mince	
1 clove	2 cloves	garlic, peeled & crushed	⊕
2 tsp	1 tbs	curry powder	
1 cube	2 cubes	beef stock, crumbled	
½ cup	1 cup	boiling water *	
2 tbs	4 tbs	currants	
300 g	600 g	potatoes, very thinly sliced	B
2 tsp	1 tbs	butter, melted *	
½ bag	1 bag	mixed salad leaves, washed	⊕

⊕ May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	2010	Kj
Protein	36.6	g
Fat, total	17.6	g
-saturated	6.9	g
Carbohydrate	39.8	g
-sugars	17.9	g
Sodium	463	mg

Measuretool

0 cm	1 cm	2 cm



You will need: *chef's knife, chopping board, vegetable peeler, garlic crusher, medium frying pan, wooden spoon, small bowl or jug and a small baking dish or 2-4 ramekins.*

1 Preheat the oven to **200°C/180°C** fan-forced.

2 Heat the **olive oil** in a frying pan over a medium-high heat. Add the **brown onion** and **carrot** and cook, stirring, for **5 minutes** or until soft. Add the **beef mince** and cook, breaking up with a wooden spoon for **2-3 minutes** or until browned. Add the **garlic** and **curry powder** and cook stirring for **1 minute** or until fragrant. In a small bowl, dissolve the **beef stock cube** in the **boiling water** and add to the pan with the **currants**. Simmer for **10-15 minutes**, or until thickened slightly.

3 Transfer the mince mixture into a small shallow baking dish or individual ovenproof ramekins and cover with a single layer of **potato slices** (don't overlap or they won't cook evenly). Brush the potato with the melted **butter**. Cook in the oven for **25 minutes** or until the top is golden.

Tip: If you have extra potato slices toss them in some oil and pop them in the oven too.

4 Remove from the oven and sit for **5 minutes** before spooning onto plates to serve. Drizzle the **mixed salad leaves** with a little olive oil and serve with the pie.

Did you know? It is rumoured that pies date back to the ancient Egyptians who are believed to have filled them with figs or dates up to 3000 years ago!