



Smokey-Style Beef & Cheesy Mash Pie

with Garlicky Greens

WINTER WARMERS

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Brown Onion



Garlic



Green Beans



Beef Mince



All-American Spice Blend



Passata



Shredded Cheddar Cheese



Diced Bacon

Prep in: 25-35 mins
Ready in: 35-45 mins

This smokey beef and cheesy mash pie is a real crowd-pleasing delight. To combat the winter blues, whip up this hearty pie in a jiffy and let the aromas take over!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Milk, Brown Sugar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan · Medium 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	2
garlic	3 cloves	6 cloves
green beans	1 medium bag	2 medium bags
beef mince	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
passata	1 box	2 boxes
brown sugar*	1 tsp	2 tsp
shredded Cheddar cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3011kJ (720Cal)	390kJ (93Cal)
Protein (g)	43.4g	5.6g
Fat, total (g)	37.2g	4.8g
- saturated (g)	20.8g	2.7g
Carbohydrate (g)	50.9g	6.6g
- sugars (g)	28.2g	3.7g
Sodium (mg)	876mg	113mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3399kJ (812Cal)	416kJ (99Cal)
Protein (g)	50.3g	6.2g
Fat, total (g)	44g	5.4g
- saturated (g)	23.4g	2.9g
Carbohydrate (g)	51.7g	6.3g
- sugars (g)	28.7g	3.5g
Sodium (mg)	1306mg	160mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Make the mash

- Bring a medium saucepan of salted water to the boil.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water until easily pierced with a knife, **12-15 minutes**.
- Drain and return to the pan. Add the **butter, milk** and a pinch of **salt** and **mash** until smooth.

Little cooks: Get those muscles working and help mash the potatoes!

4



Grill the pie

- Preheat grill to medium-high. Transfer the **mince mixture** to a baking dish, then spread the **mashed potato** evenly over the top. Using a fork, create a pattern in the **mashed potato** (this will help give the pie a crispy, golden top!).
- Sprinkle over **shredded Cheddar cheese** and grill until the cheese is melted and golden, **8-10 minutes**.

2



Get prepped

- While potato is cooking, grate **carrot**.
- Finely chop **brown onion** and **garlic**.
- Trim **green beans**.

5



Cook the garlicky greens

- While the pie is grilling, wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **green beans**, tossing, until tender, **3-4 minutes**.
- Add the remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.

3



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **3-4 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Add **carrot**, half the **garlic** and **All-American spice blend** and cook, stirring, until softened, **2-3 minutes**.
- Add **passata** and the **brown sugar**, stir well and cook until just reduced, **2 minutes**. Season to taste.

TIP: For best results, drain the oil from the pan before adding the passata!

Custom Recipe: If you've added diced bacon, cook bacon with onion, breaking up with spoon. Continue with step as above.

6



Serve up

- Divide the smokey-style beef and cheesy mash pie between plates.
- Serve with the garlicky greens. Enjoy!

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