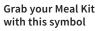


Smokey-Style Beef & Cheesy Mash Pie with Garlicky Greens

WINTER WARMERS

KID FRIENDLY











Brown Onion







Green Beans



All-American Spice Blend



Beef Mince

Passata



Shredded Cheddar Cheese



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!

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
butter*	40g	80g		
milk*	2 tbs	½ 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.



Scan here if you have any questions or concerns





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!



Get prepped

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



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.



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.



Cook the garlicky greens

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



Serve up

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

Rate your recipe

We need your expertise!