



Beef Cheeseburger Potato Top Pie

with Sesame Seeds & Salad

WINTER WARMERS

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Brown Onion



Beef Mince



All-American Spice Blend



Burger Sauce



Shredded Cheddar Cheese



Shaved Parmesan Cheese



Mixed Sesame Seeds



Mixed Salad Leaves



Diced Bacon

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

This pie does the most by standing out in the crowd and doing things differently - that is, by adding mixed sesame seeds to the cheesy mash goodness! Burger sauce is our other hidden ingredient that gives a new lease of life to the infamous beef pie!

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

Pantry items

Olive Oil, Butter, Milk, Vinegar (White Wine or Balsamic)

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	4 tbs
carrot	1	2
brown onion	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	2 medium sachets
burger sauce	1 packet (50g)	2 packets (100g)
shredded Cheddar cheese	1 medium packet	1 large packet
water*	2 tbs	4 tbs
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
mixed sesame seeds	½ medium packet	1 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 medium bag	1 large bag
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2910kJ (696Cal)	482kJ (115Cal)
Protein (g)	45.8g	7.6g
Fat, total (g)	38.3g	6.3g
- saturated (g)	13.7g	2.3g
Carbohydrate (g)	40.2g	6.7g
- sugars (g)	20g	3.3g
Sodium (mg)	960mg	159mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3297kJ (788Cal)	509kJ (122Cal)
Protein (g)	52.7g	8.1g
Fat, total (g)	45.1g	7g
- saturated (g)	16.2g	2.5g
Carbohydrate (g)	41g	6.3g
- sugars (g)	20.5g	3.2g
Sodium (mg)	1390mg	214mg

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



Make the mash

- Bring a medium saucepan of salted water to the boil. Peel and cut **potato** into bite-sized chunks.
- Add **potato** to the boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan.
- Add the **butter**, the **milk** and a pinch of **salt** to potato. Mash until smooth.

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



Grill the pie

- Transfer **mince mixture** to a medium baking dish and spread **mashed potato** over the top.
- Sprinkle over **shaved Parmesan cheese** and **mixed sesame seeds (see ingredients)** and grill until cheese is melted and golden, **6-8 minutes**.

Little cooks: Join in on the fun by smoothing the mash mixture evenly over the pie and sprinkling the cheese and sesame seeds!



Get prepped

- While potato is cooking, grate **carrot**.
- Finely chop **brown onion**.



Make the salad

- While pie is grilling, in a medium bowl, combine a drizzle of the **vinegar** and **olive oil**.
- Just before serving, add **mixed salad leaves** and toss to combine. Season to taste.



Cook the filling

- When potato has **5 minutes** remaining, preheat the grill to medium-high.
- 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, **2-3 minutes**. Drain oil from the pan.
- Add **carrot** and **onion** and cook, stirring, until softened, **3-4 minutes**.
- Add **All-American spice blend** and cook until fragrant, **1-2 minutes**. Reduce heat to low and stir in **burger sauce**, **shredded Cheddar cheese** and the **water**. Season to taste.

TIP: Add a dash of water if the mixture seems dry!

Custom Recipe: If you've added diced bacon, cook bacon with beef mince, breaking up with a spoon, until golden, 4-6 minutes.



Serve up

- Divide cheeseburger beef pie between plates.
- Serve with salad. Enjoy!

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