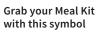


Beef Cheeseburger Potato Top Pie with Sesame Seeds & Salad

WINTER WARMERS

KID FRIENDLY













Beef Mince

Brown Onion



All-American



Burger Sauce

Spice Blend



Shredded Cheddar Cheese



Cheese

Mixed Salad

Leaves



Mixed Sesame



Seeds





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!

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

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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	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!



Get prepped

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



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.



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!



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.



Serve up

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

Rate your recipe

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