



Warming Indian Beef & Cauli-Potato Pie with Garden Salad

COSY COMFORTS

KID FRIENDLY

Grab your Meal Kit
with this symbol



Cauliflower



Potato



Garlic



Beef Mince



Mild Curry
Paste



Tomato Paste



Baby Spinach
Leaves



Cheddar Cheese



Tomato



Mixed Salad
Leaves



Pork
Mince



**THE
GARFIELD
MOVIE**

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!
Our favourite feline movie star is drooling over this delicious
recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Prep in: **20-30 mins**
Ready in: **30-40 mins**

Carb Smart

We've combined tender beef mince with our mild curry paste to give the classic cottage pie an Indian-inspired twist. Topped with a cheesy, cauli-potato mash that crisps up under the grill, your weeknight dinner just got the cosiest upgrade.

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

Pantry items

Olive Oil, Butter, Milk, White Wine
Vinegar

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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cauliflower	1 medium portion	1 large portion
potato	1	2
garlic	2 cloves	4 cloves
beef mince	1 medium packet	2 medium packets OR 1 large packet
mild curry paste	1 medium packet	2 medium packets
tomato paste	1 medium packet	2 medium packets
water*	¼ cup	½ cup
baby spinach leaves	1 small packet	1 medium packet
butter*	20g	40g
milk*	1 tbs	2 tbs
Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet
pork mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2181kJ (521Cal)	476kJ (114Cal)
Protein (g)	39.1g	8.5g
Fat, total (g)	30.4g	6.6g
- saturated (g)	15.5g	3.4g
Carbohydrate (g)	21.9g	4.8g
- sugars (g)	12.9g	2.8g
Sodium (mg)	1394mg	304mg
Dietary Fibre (g)	6.9g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2154kJ (515Cal)	470kJ (112Cal)
Protein (g)	35.7g	7.8g
Fat, total (g)	31.3g	6.8g
- saturated (g)	15g	3.3g
Carbohydrate (g)	21.9g	4.8g
- sugars (g)	12.9g	2.8g
Sodium (mg)	1393mg	304mg
Dietary Fibre (g)	6.9g	1.5g

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



Start the cauli-potato mash

- Bring a medium saucepan of salted water to the boil.
- Roughly chop **cauliflower** (including the stalk) into small chunks.
- Peel **potato**, then cut into large chunks.
- Cook **cauliflower** and **potato** in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return to the pan.

TIP: Save time and get more fibre by leaving the potato unpeeled!



Grill the pie

- Preheat grill to high.
- Transfer **beef filling** to a baking dish, spreading it out evenly.
- Spread **cauli-potato mash** over the top.
- Sprinkle with **Cheddar cheese**. Grill until lightly golden, **8-10 minutes**.

Little cooks: Join in on the fun by smoothing the mash mixture evenly over the pie!



Cook the beef

- While the veggies are cooking, finely chop **garlic**.
- Heat a large frying pan over high heat. Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **4-5 minutes**.
- **SPICY!** This is a mild curry paste, but use less if you're sensitive to heat. Add **garlic**, **mild curry paste** and **tomato paste** and cook until fragrant, **1 minute**. Stir in the **water** and cook until slightly reduced, **1-2 minutes**. Add **baby spinach leaves**, stirring to combine.

TIP: For best results, drain the oil from the pan before cooking the sauce.

Custom Recipe: If you've swapped to pork mince, cook pork in the same way as above.



Make the salad

- While the pie is grilling, roughly chop **tomato**.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Season, then add **tomato** and **mixed salad leaves**. Toss to coat.

Little cooks: Take the lead by tossing the salad!



Finish the mash

- Add the **butter**, **milk** and a good pinch of **salt** to the pan with potato and cauliflower. Mash until smooth.

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



Serve up

- Divide the warming Indian beef and cauli-potato pie between plates.
- Serve with the garden salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate