



Quick Italian Lamb & Spinach Pie

with Parmesan Potato Topping

WINTER WARMERS

NEW

KID FRIENDLY

Grab your meal kit with this number

24



Potato



Lamb Mince



Soffritto Mix



Garlic Paste



Italian Herbs



Tomato Paste



Baby Spinach Leaves



Parmesan Cheese



Parmesan Cheese



Lamb Mince

Prep in: 20-30 mins
Ready in: 25-35 mins

Carb Smart

Protein Rich

Eat Me First

We've brought all the mashed potato goodness and some tomatoey and herby lamb together, to make the pie of a lifetime! After this one comes out of the oven all golden and crispy, all you need is knife and fork to dig in!

Pantry items

Olive Oil, Butter, Milk, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large saucepan · Large frying pan · Medium or large 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
lamb mince	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
garlic paste	1 packet	2 packets
Italian herbs	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
water*	½ cup	1 cup
salt*	¼ tsp	½ tsp
brown sugar*	1 tsp	2 tsp
baby spinach leaves	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2575kJ (615cal)	314kJ (75cal)
Protein (g)	37.1g	4.5g
Fat, total (g)	35.5g	4.3g
- saturated (g)	19.9g	2.4g
Carbohydrate (g)	34.7g	4.2g
- sugars (g)	13.8g	1.7g
Sodium (mg)	980mg	119.5mg
Dietary Fibre (g)	7.8g	1g

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the mash

- Boil the kettle. Half-fill a large saucepan with boiling water then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to potato and season with **salt**. Mash until smooth.

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



Grill the pie

- Preheat grill to medium-high.
- Transfer **lamb filling** to a baking dish. Spread mash over the top. Sprinkle over **Parmesan cheese**.
- Grill until the mash is golden, **5-10 minutes**.

TIP: Grills cook fast, so keep an eye on the pie!



Cook the filling

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **lamb mince**, breaking up with a spoon, until just browned, **3-4 minutes** (for best results, drain oil from pan before adding the veggies).
- Stir in **soffritto mix** and cook, tossing, until softened, **4-5 minutes**.
- Add **garlic paste**, **Italian herbs** and **tomato paste** and cook until fragrant, **1 minute**.
- Stir in the **water**, **salt** and **brown sugar** and cook until slightly thickened, **2-3 minutes**.
- Add **baby spinach leaves** and cook until just wilted, **1 minute**. Season to taste.



Serve up

- Divide Italian lamb and spinach pie with cheesy potato topping between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



CUSTOM OPTIONS

+ **DOUBLE PARMESAN CHEESE**
Follow method above.

+ **DOUBLE LAMB MINCE**
Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

