

Quick Italian Lamb & Spinach Pie with Parmesan Potato Topping

WINTER WARMERS

NEW

KID FRIENDLY







Potato





Soffritto Mix









Italian Herbs

Tomato Paste





Baby Spinach Leaves

Parmesan Cheese



Parmesan Cheese

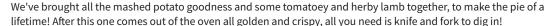


Prep in: 20-30 mins Ready in: 25-35 mins

Eat Me First







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

 $\label{eq:large_sauce} \mbox{Large frying pan} \cdot \mbox{Medium or large baking dish}$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	1/4 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*	1/4 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 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.

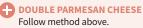


Serve up

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









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

