



# Smokey Beef & Caramelised Onion Pie

with Cheesy Potato Topping & Tomato Salad

NEW

KID FRIENDLY

Grab your meal kit with this number

1



Potato



Aussie Spice Blend



Brown Onion



Carrot



Beef Mince



All-American Spice Blend



Tomato Paste



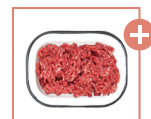
Cheddar Cheese



Tomato



Mixed Salad Leaves



Beef Mince



Diced Bacon

Prep in: 20-30 mins  
Ready in: 40-50 mins

Protein Rich

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

### Pantry items

Olive Oil, Butter, Milk, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

## 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

Medium saucepan · Large frying pan · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	40g	80g
Aussie spice blend	1 medium sachet	1 large sachet
<b>milk*</b>	2 tbs	¼ cup
brown onion	1	2
carrot	1	2
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>brown sugar*</b>	1 tsp	½ tbs
beef mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	2 medium packets
<b>water*</b>	½ cup	1 cup
<b>salt*</b>	¼ tsp	½ tsp
Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
<b>white wine vinegar*</b>	drizzle	drizzle
mixed salad leaves	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2944kJ (704cal)	272kJ (65cal)
Protein (g)	42.1g	3.9g
Fat, total (g)	37.5g	3.5g
- saturated (g)	21g	1.9g
Carbohydrate (g)	48.1g	4.4g
- sugars (g)	25g	2.3g
Sodium (mg)	1608mg	148.8mg
Dietary Fibre (g)	11.3g	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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into bite-sized chunks.
- Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. Drain and return **potato** to the pan. Add the **butter**, **Aussie spice blend** and **milk**, then mash until smooth.

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

4



## Assemble the pie

- Preheat grill to medium-high. Transfer **beef filling** to a baking dish and evenly spread with the **mash**.
- Sprinkle over **Cheddar cheese**.
- Grill **pie**, until lightly golden, **5-8 minutes**.

2



## Caramelize the onion

- While the potato is cooking, thinly slice **brown onion**. Grate **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.

5



## Toss the salad

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

3



## Cook the filling

- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **beef mince** and **carrot**, breaking the mince up with a spoon, until just browned, **4-5 minutes**.
- Add **All-American spice blend** and **tomato paste** and cook, stirring, until fragrant, **1-2 minutes**. Add the **water** and **salt** and cook until slightly thickened, **1-2 minutes**. Stir through **caramelised onion**.

6



## Serve up

- Divide smokey beef and caramelised onion pie between plates.
- Serve with tomato salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



### CUSTOM OPTIONS



#### DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.



#### ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

