



Beef Brisket & Mushroom Gravy Pie

with Cheesy Potato Topping

NEW

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your meal kit with this number

11



Potato



Garlic



Slow-Cooked Beef Brisket



Carrot



Celery



Savoury Seasoning



Mushroom Sauce



Baby Spinach Leaves



Cheddar Cheese



Slow-Cooked Beef Brisket



Diced Bacon

Prep in: 20-30 mins
Ready in: 35-45 mins

Protein Rich

This veggie loaded pie is the talk of the town and by town, we mean the HelloFresh test kitchen! Combined with slow-cooked beef brisket, a cheesy potato topping and tasty mushroom gravy laced throughout, there will be a race for seconds once this one gets plated up.

Pantry items

Olive Oil, Butter, Milk

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
garlic	1 clove	2 cloves
butter*	40g	80g
milk*	2 tbs	¼ cup
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
carrot	1	2
celery	1 medium packet	1 large packet
savoury seasoning	1 sachet	2 sachets
mushroom sauce	1 packet	2 packets
baby spinach leaves	1 small packet	1 medium packet
water*	¼ cup	½ cup
Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2994kJ (715Cal)	522kJ (124Cal)
Protein (g)	44.2g	7.7g
Fat, total (g)	44.4g	7.7g
- saturated (g)	23.8g	4.1g
Carbohydrate (g)	34.5g	6g
- sugars (g)	11.4g	2g
Sodium (mg)	1474mg	257mg
Dietary Fibre (g)	8.3g	1.4g

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

- 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.
- Peel **garlic**.
- Cook **potato** and **garlic** 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.



Finish the pie filling

- Add **savoury seasoning**, then cook until fragrant, **1 minute**.
- Add **shredded beef brisket** and cook, stirring, until heated through, **4-5 minutes**.
- Remove from heat, then stir in **mushroom sauce**, **baby spinach leaves** and the **water**, until wilted.



Get prepped

- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.
- Finely chop **carrot** and **celery**.



Grill the pie

- Preheat the grill to high.
- Transfer **beef filling** into a baking dish and spread **mashed potato** over the top.
- Sprinkle with **Cheddar cheese**.
- Grill **pie** until lightly golden, **5-10 minutes**.



Start the pie filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **carrot** and **celery**, stirring, until tender, **5-6 minutes**.



Serve up

- Divide beef brisket and mushroom gravy pie between plates to serve. Enjoy!

CUSTOM OPTIONS

+ DOUBLE SLOW-COOKED BEEF BRISKET
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.

