



Cheesy Beef Cottage Pie

with Sweet Potato Mash & Green Salad

Grab your meal kit with this number

40



Sweet Potato



Brown Onion



Celery



Zucchini



Beef Mince



Aussie Spice Blend



Passata



Chicken Stock Pot



Cheddar Cheese



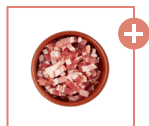
Cucumber



Mixed Salad Leaves



Beef Mince



Diced Bacon

Prep in: 25-35 mins
Ready in: 35-45 mins

From the Aussie-spiced beef filling to the mashed sweet potato topping covered in melted cheese, this mouthwatering pie is comfort food at its finest. Serve with a crisp salad to cut through the richness and you'll have satisfaction, guaranteed!

Pantry items

Olive Oil, Butter, Balsamic 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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
butter*	40g	80g
brown onion	1	2
celery	1 medium packet	1 large packet
zucchini	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
passata	1 packet	2 packets
chicken stock pot	½ packet	1 packet
Cheddar cheese	1 medium packet	1 large packet
cucumber	1	2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3078kJ (736cal)	422kJ (58cal)
Protein (g)	40.3g	5.5g
Fat, total (g)	42.7g	5.8g
- saturated (g)	21.8g	3g
Carbohydrate (g)	46.2g	6.3g
- sugars (g)	25.2g	3.5g
Sodium (mg)	1395mg	191.1mg
Dietary Fibre (g)	11.3g	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.



Make the mash

- Bring a medium saucepan of water to the boil.
- Peel **sweet potato** and cut into large chunks.
- Cook **sweet potato** in the boiling water until easily pierced with a fork, **10-15 minutes**. Drain and return to the pan.
- Add the **butter** and season generously with **salt**. Mash until smooth.



Grill the cottage pie

- Preheat grill to high.
- Transfer **mince filling** to a baking dish.
- Spread over **sweet potato** topping. Sprinkle evenly with **Cheddar cheese**.
- Grill **pie** until lightly golden, **6-8 minutes**.

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



Get prepped

- While the sweet potato is cooking, finely chop **brown onion** and **celery**.
- Grate **zucchini**.



Make the salad

- Meanwhile, roughly chop **cucumber**.
- In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season, then add **mixed salad leaves** and **cucumber**. Toss to coat.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **onion**, **celery** and **zucchini**, stirring, until softened, **3-4 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **2-3 minutes**. Drain excess **oil** from the pan.
- Add **Aussie spice blend** and **garlic** and cook, stirring until fragrant, **1 minute**.
- Stir in **passata** and **chicken stock pot** (see ingredients). Season with **salt** and **pepper**.



Serve up

- Divide cheesy beef cottage pie between plates.
- Serve with green salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS

+ **DOUBLE BEEF MINCE**
Follow method above.

+ **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.

