



St Paddy's Day Beef Pie

with Cheesy Mash Topping & Green Beans

ST. PATRICK'S DAY

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Brown Onion



Carrot



Rosemary



Garlic



Baby Spinach Leaves



Italian Herbs



Beef Mince



Tomato Paste



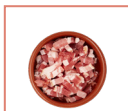
Beef Stock Pot



Shaved Parmesan Cheese



Green Beans



Diced Bacon

Prep in: 30-40 mins

Ready in: 40-50 mins

Calorie Smart*



*Custom Recipe is not Calorie Smart

Celebrate St Paddy's Day and satisfy that craving for something warm and comforting with this rich, cheesy mash-topped number. It's just like Nanna used to make (but better!)

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan · Medium 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
salt*	¼ tsp	½ tsp
brown onion	½	1
carrot	1	2
rosemary	1 stick	2 sticks
garlic	2 cloves	4 cloves
baby spinach leaves	1 medium bag	1 large bag
Italian herbs	½ sachet	1 sachet
beef mince	1 small packet	1 medium packet
tomato paste	1 packet	1 packet
water*	2 tbs	¼ cup
beef stock pot	1 packet (20g)	1 packet (40g)
shaved Parmesan cheese	1 medium packet	1 large packet
green beans	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	2 packets (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2664kJ (636Cal)	435kJ (103Cal)
Protein (g)	41.8g	6.8g
Fat, total (g)	34.5g	5.6g
- saturated (g)	19.5g	3.2g
Carbohydrate (g)	38.8g	6.3g
- sugars (g)	17.5g	2.9g
Sodium (mg)	1348mg	220mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3029kJ (723Cal)	462kJ (110Cal)
Protein (g)	47.8g	7.3g
Fat, total (g)	40.9g	6.2g
- saturated (g)	21.9g	3.3g
Carbohydrate (g)	39.9g	6.1g
- sugars (g)	18g	2.7g
Sodium (mg)	1761mg	269mg

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



Mash the potato

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook in the boiling water until easily pierced with a knife, **12-15 minutes**.
- Drain and return to pan. Add the **butter, milk** and the **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 the **mince filling** to a baking dish.
- Spread the mash over the top. Sprinkle with **shaved Parmesan cheese**. Grill until cheese is melted and golden, **5-10 minutes**.

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



Get prepped

- While the potato is cooking, finely chop **brown onion** (see ingredients) and **carrot**.
- Pick and finely chop **rosemary** leaves.
- Finely chop **garlic**.
- Roughly chop **baby spinach leaves**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Cook the beans

- While pie is grilling, trim **green beans**.
- Wipe out pan and return to medium-high heat with a drizzle of **olive oil**. Cook **beans**, tossing, until tender, **3-4 minutes**.
- Add reserved **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **onion** and **carrot**, stirring, until softened, **6-7 minutes**. Add **garlic** (reserve a pinch for the green beans!), **rosemary** and **Italian herbs** (see ingredients) and cook, stirring, until fragrant, **1 minute**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Drain oil from pan for best results.
- Reduce heat to medium, then add **tomato paste**, the **water** and **beef stock pot**, stirring to combine (add extra water if the filling looks dry!). Add **baby spinach** and cook, stirring, until just wilted, **1-2 minutes**.

Custom Recipe: If you've added diced bacon, before cooking the onion, cook bacon, breaking bacon up with a spoon until golden, 5-6 minutes. Transfer to a bowl. Return bacon to pan after cooking the beef mince and continue with step.



Serve up

- Divide beef and rosemary cottage pie between plates. Serve with green beans. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate