

# Mexican Beef Pie

with Mashed Potato Topping & Sour Cream

Grab your Meal Kit with this symbol



Potato



Red Onion



Garlic



Carrot



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Passata



Baby Spinach Leaves



Shredded Cheddar Cheese



Long Red Chilli (Optional)



Coriander



Sour Cream

Hands-on: 30-40 mins  
 Ready in: 40-50 mins  
 Naturally gluten-free  
*Not suitable for Coeliacs*

Switch up a traditional cottage pie with this Mexican-inspired version. We've added corn to the filling for a little sweetness, Tex-Mex spice blend for oodles of flavour and topped the potato crust with melted cheese.

### 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

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	½	1
garlic	2 cloves	4 cloves
carrot	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
butter*	30g	60g
milk*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
beef mince	1 small packet	1 medium packet
Tex-Mex spice blend	1 sachet	2 sachets
passata	1 box (200g)	2 boxes (400g)
baby spinach leaves	1 bag (60g)	1 bag (120g)
shredded Cheddar cheese	1 medium packet	1 large packet
long red chilli (optional)	½	1
coriander	1 bag	1 bag
sour cream	1 packet (100g)	1 packet (200g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3411kJ (815Cal)	445kJ (106Cal)
Protein (g)	47.1g	6.1g
Fat, total (g)	43.6g	5.7g
- saturated (g)	25.2g	3.3g
Carbohydrate (g)	52.7g	6.9g
- sugars (g)	21.8g	2.8g
Sodium (mg)	1332mg	174mg

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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into bite-sized chunks. Finely chop the **red onion**. Finely chop the **garlic**. Grate the **carrot**. Drain the **sweetcorn**.



## Grill the pie

Preheat the grill to high. Transfer the **Mexican beef mixture** to a baking dish. Spoon over the **mashed potato**. Sprinkle with the **shredded Cheddar cheese**. Grill until the cheese is golden and melted, **5-10 minutes**.

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



## Make the mash

Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **butter**, **milk** and the **salt** and mash with a potato masher or fork until smooth. Cover to keep warm.



## Prep the toppings

While the pie is grilling, thinly slice the **long red chilli** (if using). Roughly chop the **coriander**.



## Make the filling

**SPICY!** This is a mild spice blend, but if you're sensitive to heat, feel free to add less. While the potato is cooking, heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **onion**, **corn** and **carrot**, stirring, until softened, **5 minutes**. Transfer the **veggies** to a bowl then add the **beef mince** to the pan. Cook, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and **garlic** and cook until fragrant, **1 minute**. Add the **passata**, **baby spinach leaves** and a dash of **water** and stir until the spinach is wilted, **2 minutes**. Return the **veggies** to the pan. Season to taste.



## Serve up

Divide the Mexican beef pie between bowls and top with the **sour cream**. Sprinkle with the coriander and chilli to serve.

Enjoy!