

for the
little onesBaby Meat Pies
(cooked in a muffin tin)

Cottage Pie

A classic family meat pie full of flavour! Beef cooked in a tomato-based sauce with a creamy potato topping. Perfect to pair with a side of choice!



30 Minutes



2 Servings



Beef

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FROM YOUR BOX

MEDIUM POTATOES	3
BEEF MINCE	300g
BROWN ONION	1
CELERY STICK	1
CARROT	1
CLASSIC STEW SPICE MIX	1 sachet
CHOPPED TOMATOES	400g

FROM YOUR PANTRY

olive oil, butter, salt, pepper

COOKING TOOLS

frypan, saucepan, oven dish

*While the classic stew mix is mild, it has a lot of flavour. You can add 1/2 sachet first if you think it is too much for your family. Alternatively, you can use 3 tsp dried oregano and a stock cube instead.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the Potatoes

Set oven to 250°C (grill setting).

Chop potatoes. Place in a saucepan and cover with water. Bring to a boil and cook for 15 minutes or until soft. To drain, see step 4.

tip Peel potatoes for a smoother mash!



4. Mash the Potatoes

Reserve 1/4 cup cooking water before draining the potatoes. Return to saucepan and mash with **1-2 tbsp butter** (or olive oil). Season with **salt and pepper**.

tip Replace cooking water with milk for a creamier mash!



2. BROWN the Mince

Heat a frypan over medium-high heat. Add mince and cook for 5 minutes while breaking up lumps with a spatula.

tip Use an ovenproof pan if you have one. In that case you don't need to transfer the meat sauce to a dish.



5. ASSEMBLE the Pie

Remove the dried bay leaf from the meat sauce. Transfer to an oven dish. Top with an even layer of mash and drizzle with **olive oil**. Place in the oven for 5 minutes or until golden.

tip Top the mash with some cheese for a cheesy golden top!



3. ADD the Vegetables

Dice onion and celery, grate carrot. Add to pan as you go. Cook for 3-4 minutes then stir in classic stew spice mix* and chopped tomatoes. Simmer for 5 minutes.

tip Leave the carrot and celery fresh and cut into sticks for serving if you prefer!



6. FINISH AND SERVE

Serve cottage pie at the table!

tip Pair the cottage pie with a fresh salad or steamed veggies if you like.