



# 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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	18g	60g

## 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

Transfer **meat sauce** 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.