

for the
little onesFresh
VeggiesMini Pie Made in Muffin
Tray

tex Mex Beef Pie



35 Minutes



2 Servings



Beef

Comforting beef pie with a Tex-Mex twist, topped with smooth potato mash and a tomato avocado salad!

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

MEDIUM POTATOES	3
BEEF MINCE	300g
WARM MEXICAN SPICE MIX	1 tub
BLACK BEANS	400g
SALSA	1 jar
TOMATO	1
AVOCADO	1

FROM YOUR PANTRY

olive oil, salt, pepper

COOKING TOOLS

saucepan, frypan, oven dish

Use the avocado to make a guacamole and serve with a side of corn chips!

Before you start cooking!

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

Warm Mexican spice mix: smoked paprika, cumin, coriander, oregano, garlic powder, cinnamon.



1. COOK the Potatoes

Set oven to 250°C.

Chop **potatoes**. Place in a large saucepan and cover with water. Bring to a boil and cook for 15 minutes or until soft. To drain, see step 3.

tip Peel potatoes for a smoother mash!



4. ASSEMBLE the Pie

Season the meat sauce to taste and transfer to an oven dish. Top with an even layer of mash and drizzle/spray with **olive oil**. Place in the oven for 8-10 minutes or until golden.

tip Use a fork to spread out the mash over the meat sauce. Top with some cheese!



2. BROWN the Mince

Heat a pan with **oil** over medium-high heat. Add **beef mince** and cook for 5 minutes while breaking up lumps with a spatula. Stir in **spice mix, black beans, salsa** and **1/4 cup water**. Simmer for 8-10 minutes.

tip Use an ovenproof pan if you have one!



5. Make the tomato SALAD

Meanwhile, dice **tomato** and **avocado**. Toss together and dress with **olive oil, salt and pepper**.

tip Serve separately if kids prefer!



3. Mash the Potatoes

Reserve **1/3 cup cooking water** before draining the potatoes. Return to saucepan and mash with **2 tbsp butter**. Season with **salt and pepper**.

tip Replace cooking water with milk for a richer flavour!



6. FINISH AND SERVE

Serve beef pie at the table with tomato salad.