



FOR the
Little ONES



BABY 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



4/6 Servings



Beef

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	39g	17g	53g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
CELERY STICKS	2	3
CARROT	1	2
CLASSIC STEW SPICE MIX	1 sachet	1 sachet
CHOPPED TOMATOES	400g	400g

FROM YOUR PANTRY

olive oil, butter, salt, pepper

COOKING TOOLS

large 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 large 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 **1/2-1 cup cooking water** before draining the **potatoes**. Return to saucepan and mash with **2-3 tbsp butter** (or olive oil) and **cooking water** as needed. Season to taste.

tip Replace cooking water with milk for a creamier mash!



2. BROWN the Mince

Heat a large pan 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***, **chopped tomatoes** and **1/4 cup water**. Simmer for 5 minutes.

6P - add extra oregano or a stock cube if needed for more flavour!

tip Serve carrot and celery fresh!



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.