



FOR the  
Little ones



FRESH  
VEGGIES

MINI PIE MADE IN MUFFIN  
TRAY



## tex Mex Beef Pie

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



35 Minutes



4/6 Servings



Beef

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	33g	74g

## FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
BEEF MINCE	600g	600g + 300g
WARM MEXICAN SPICE MIX	1 tub	2 tubs
BLACK BEANS	400g	400g
SALSA	1 jar	1 jar
TOMATOES	2	3
AVOCADO	1	2

## FROM YOUR PANTRY

olive oil, butter, salt, pepper

## COOKING TOOLS

large saucepan, frypan, oven dish

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

### Before you start cooking!

Wash your veggies and set out all ingredients, 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 large 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 **tomatoes** and **avocado**. Toss together and dress with **olive oil, salt and pepper**.

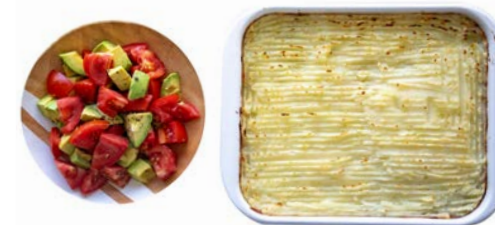
**tip** Serve separately if kids prefer!



### 3. Mash the Potatoes

Reserve **1 cup cooking water** before draining the **potatoes**. Return to saucepan and mash with **2-3 tbsp butter**. Use **cooking water** as desired and 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**.