



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Polenta

Polenta is made from ground corn and is quite versatile. It can be used in sweet and savoury dishes and is gluten-free!



## C2 Beef Cottage Pie with Polenta Top

A hearty family staple perfect for cooler nights, a classic comfort meal, but with a twist!

 30 minutes

 2 servings

 Beef

5 August 2022

## Make mini pies!

*You can make the pies in cupcake moulds for mini-size portions. If you have any leftovers you can freeze them, ready for lunchboxes another day!*

## FROM YOUR BOX

BROWN ONION	1
BEEF MINCE	300g
CARROT	1
CELERY STALK	1
ROSEMARY STALK	1
SLICED MUSHROOMS	1 punnet
TOMATO SUGO	1 jar
POLENTA	125g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

## KEY UTENSILS

large frypan, saucepan, oven dish

## NOTES

Use an oven proof frypan if you have one.

Add some grated cheddar or parmesan to the polenta for a cheesy finish!



### 1. COOK THE BEEF

Set oven grill to 250°C.

Heat a large frypan over medium-high heat with **oil** (see notes). Dice and add onion along with beef mince. Cook for 5 minutes until browned.



### 2. ADD THE VEGETABLES

Bring a saucepan with **450ml water** to the boil (for step 4).

Grate carrot, slice celery and chop rosemary (save some leaves for garnish). Add to pan along with mushrooms. Cook until softened.



### 3. SIMMER THE SAUCE

Stir in tomato sugo and season with **salt and pepper**. Simmer for 5 minutes.



### 4. COOK THE POLENTA

Gradually pour polenta into boiling water, whisking continuously until thickened. Remove from heat and season well with **salt and pepper**.



### 5. BAKE THE PIE

Transfer beef filling to an oven dish. Top with polenta and spread evenly (see notes). Drizzle with **olive oil** and garnish with rosemary leaves. Place under oven grill for 5 minutes until golden.



### 6. FINISH AND SERVE

Serve pie at the table.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

