



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!



C4 Beef Cottage Pie with Polenta Top

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

 30 minutes

 4 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	600g
CARROTS	2
CELERY STALKS	2
ROSEMARY STALKS	2
SLICED MUSHROOMS	1 punnet
TOMATO SUGO	1 jar
POLENTA	250g

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 **900ml water** to the boil (for step 4).

Grate carrots, slice celery and chop rosemary to yield 1 tbsp (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**

