



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: GH Produce

We love this rich seasoning mix made locally by GH Produce. It features native Australian ingredients that take the much loved cottage pie to the next level!



P2 Beef Cottage Pie

A classic comfort meal full of flavour! Rich tomato beef sauce cooked with GH Produce's native stew mix with a creamy potato topping served with fresh mesclun leaves on the side.

 30 minutes

 2 servings

 Beef

June - July 2022

Mix it up!

You can add some grated cheese in between the beef filling and potato top for a cheesy finish! Or sprinkle it on top for a golden crust.

FROM YOUR BOX

MEDIUM POTATOES	3
BEEF MINCE	300g
BROWN ONION	1
CELERY STALK	1
CARROT	1
CLASSIC STEW SPICE MIX	1 sachet
CHOPPED TOMATOES	400g
MESCLUN LEAVES	1 bag (60g)

FROM YOUR PANTRY

olive oil, butter, salt, pepper

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

The GH Classic Stew Mix has a dried bay leaf which you can remove after simmering and before adding the potato top.

For a creamier mash you can use milk instead of water. We used 3 tbsps butter in the mash.



1. COOK THE POTATOES

Set oven grill to 250°C.

Dice potatoes (peel if preferred) and place in a saucepan. Cover with water, bring to the boil and simmer for 10 minutes or until soft. Reserve **1/4 cup cooking water**. Drain and see step 4.



2. COOK BEEF AND VEGGIES

Heat a large frypan over medium-high heat. Add beef mince to cook. Dice onion and celery and grate carrot, adding to pan as you go. Cook for 5 minutes.



3. SIMMER THE SAUCE

Stir in stew spice mix. Add chopped tomatoes and simmer for 5 minutes or until thickened. Transfer to an ovenproof dish (see notes).



4. BAKE THE PIE

Roughly mash potatoes with **1/4 cup cooking water**. Stir through **butter, salt and pepper** to taste (see notes). Spread mash on top of meat sauce and drizzle with **olive oil**. Finish under the grill in the oven for 5 minutes or until golden.



5. FINISH AND SERVE

Serve pie with a side of mesclun leaves.

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**

