



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!



P4 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

 4 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	800g
BEEF MINCE	600g
BROWN ONION	1
CELERY STALKS	2
CARROT	1
CLASSIC STEW SPICE MIX	1 sachet
CHOPPED TOMATOES	400g
MESCLUN LEAVES	1 bag (120g)

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 tbsp 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 **1/2 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 **1/2 tin (200ml) water**. Simmer for 5 minutes or until thickened. Transfer to an ovenproof dish (see notes).



4. BAKE THE PIE

Roughly mash potatoes with **1/4-1/2 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**

