



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CELERY

Celery is a staple ingredient in many cuisines, and for good reason. It packs in an abundance of flavour, whether raw, cooked or pickled. In ancient Rome, a bunch of celery was used as a bouquet of flowers. (The DT recipe team finds this incredibly romantic!)



2. SHEPHERD'S PIE

Traditional family favourite with flavourful beef-mince sauce and mashed potato, finished in the oven for a golden top.

 35 Minutes

 4 Servings

20 April 2020

FROM YOUR BOX

POTATOES	800g
BEEF MINCE	600g
BROWN ONION	1
CARROT	1
CELERY STICKS	2
TOMATO PASTE SACHET	1
CHOPPED TOMATOES	400g
FETA CHEESE	1/2 block *
CHERRY TOMATOES	1 bag (200g)
BABY BEET AND LEAVES	1 packet (180g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + butter for cooking, salt, pepper, dried Italian herbs, 1 stock cube (of choice), red wine vinegar

KEY UTENSILS

saucepan, ovenproof frypan (see notes)

NOTES

If you don't have an ovenproof frypan, transfer the mince mixture to an ovenproof dish before spreading with mashed potatoes and feta in step 4.

If you prefer, you can also make smaller individual pies.

No beef option - beef mince is replaced with chicken mince. Add 1-2 tbsp oil when frying mince in step 2.



1. BOIL THE POTATOES

Set oven to 220°C.

Dice potatoes, place in a saucepan, and cover with water. Bring to the boil and simmer for 10-15 minutes or until tender. Drain and return to saucepan.



2. COOK THE BEEF

Heat a frypan over medium-high heat. Add beef mince and cook for 5-6 minutes, breaking up lumps with a spatula. Slice and add onion, cook until softened.



3. ADD THE VEGETABLES

Dice (or grate) carrot and celery, add to pan with tomato paste, **stock cube and 2 tsp Italian herbs**. Add tomatoes, **1/2 cup water**, and simmer for 10 minutes, until vegetables are just tender.



4. MASH THE POTATOES

Mash potatoes with **2 tbsp olive oil/ butter, salt and pepper** until smooth. Spread mash over the mince mixture (see notes), top with crumbled feta and place in the oven for 5 minutes to brown.



5. TOSS THE SALAD

Halve cherry tomatoes. Toss with leaves and dress with **1 tbsp olive oil and 1/2 tbsp vinegar**.



6. FINISH AND PLATE

Serve shepherd's pie at the table with salad on the side.