



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Chives


Leftover chives are delicious in a breakfast omelette! Store chives wrapped in damp kitchen towel alternatively trim end and store in a glass of water to prevent it from dehydrating in the fridge.



## 2 Speedy Cottage Pie with Cheesy Mash

Traditional family favourite with flavoursome beef mince sauce, potato mash, finished in the oven for a golden top.

 20 minutes

 2 servings

 Beef

3 August 2020

## Veg up!

*This recipe gives you an excellent opportunity to sneak in any extra veg you may have in the fridge such as zucchini, spinach, capsicum or other root veggies!*



## FROM YOUR BOX

DICED POTATOES	1 bag (500g)
BEEF MINCE	300g
RED ONION	1/2 *
CELERY STICK	1
CARROT	1
GARLIC CLOVE	1
CHOPPED TOMATOES	400g
TOMATO PASTE	1/2 sachet *
GRATED CHEESE	1/2 packet *
FESTIVAL LETTUCE	1/2 *
CHIVES	1/3 bunch *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, dried rosemary, vinegar (of choice)

## KEY UTENSILS

saucepan, ovenproof frypan (see notes)

## NOTES

If you like, chop and add the carrot to step 1 to include in the mash.

If you don't have an ovenproof frypan, you can transfer meat sauce to an oven dish at step 4, alternatively serve mash and sauce separate.

**No beef option** - beef mince is replaced with chicken mince.



### 1. BOIL THE POTATOES

Set oven to 250°C, grill.

Place potatoes in a saucepan and cover with water. Bring to the boil and simmer for 10 minutes or until soft (see notes). Drain and see step 4.



### 2. COOK THE BEEF & VEG

Heat an ovenproof frypan (see notes) with oil over high heat. Add beef mince to cook. Dice onion and celery, grate carrot and crush garlic, add to pan as you go with 2 tsp rosemary. Break up lumps with a wooden spoon.



### 3. SIMMER THE SAUCE

Stir in chopped tomatoes and 1/2 sachet tomato paste. Simmer for 4-5 minutes and season well to taste with salt and pepper.



### 4. FINISH THE PIE

Roughly mash potatoes with 1/4 cup milk or butter. Season well with salt and pepper. Spread mash on top of meat sauce, scatter over grated cheese and finish under the grill in the oven for 3-4 minutes or until golden.



### 5. DRESS THE SALAD

Trim, rinse and roughly chop lettuce. Toss with 1 tbsp olive oil and 1/2 tsp vinegar.



### 6. FINISH AND SERVE

Serve cottage pie topped with chopped chives at the table with side salad.

**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**

