



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

 4 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 (1kg)
BEEF MINCE	600g
RED ONION	1/2 *
CELERY STICKS	2
CARROT	1
GARLIC CLOVES	2
CHOPPED TOMATOES	400g
TOMATO PASTE	1/2 sachet *
GRATED CHEESE	1/2 packet *
CHIVES	1/3 bunch *
SALAD	1 bag (200g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

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

## KEY UTENSILS

saucepan, large ovenproof frypan

## 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. Drain and see step 4.



### 2. COOK THE BEEF & VEG

Heat a large 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

Toss salad with **1 tbsp olive oil and 1/2 tbsp 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](mailto:hello@dinnertwist.com.au)

