



# Beef Cottage Pie

Savoury beef and vegetable pie with a creamy mashed potato top.



30 minutes



2 servings



Beef

## FROM YOUR BOX

|                 |          |
|-----------------|----------|
| MEDIUM POTATOES | 4        |
| BEEF MINCE      | 300g     |
| TOMATO          | 1        |
| CELERY STICK    | 1        |
| CARROT          | 1        |
| TOMATO PASTE    | 1 sachet |
| ROSEMARY        | 1 sprig  |

## FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper

## NOTES

Use an ovenproof frypan if you have one to save dishes!

You can serve this dish with a side salad or steamed greens. Frozen peas also make a quick side or are delicious in the pie mixture!

## 1. MAKE THE MASHED POTATOES

Set oven grill to 220°C. Chop **potatoes**. Place in a saucepan and cover with water. Bring to a boil and cook for 15 minutes or until soft. Drain and mash until smooth. Season with **salt and pepper**.

**TIP** *Peel the potatoes and mash with milk and butter for a creamier finish.*

## 2. COOK THE PIE FILLING

Heat a frypan over medium-high heat with **oil** (see notes). Add **beef** and cook, breaking down, until sealed. Dice **tomato** and **celery**. Grate **carrot**. Add all to pan as you go. Stir in **tomato paste** and **1/4 cup water**. Chop and add **rosemary** leaves. Simmer for 5 minutes.

**TIP** *You can add crushed garlic, mustard or soy sauce to add flavour.*

## 3. BAKE THE PIE

Transfer meat sauce to an oven dish (if not using oven proof pan). Top with a layer of mash. Drizzle with **olive oil** and grill in oven for 5 minutes until golden.

**TIP** *Add some grated cheese on top if you have some!*

## 4. FINISH AND SERVE

Serve pie at the table.

**This recipe has simplified instructions to help lower your meal cost.**