



Beef Cottage Pie

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



30 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
TOMATO	1	2
CELERY STICK	1	2
CARROTS	2	3
TOMATO PASTE	2 sachets	3 sachets

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, dried herb of choice

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!

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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 **onion**, **tomato** and **celery**. Grate **carrots**. Add all to pan as you go. Stir in **tomato paste**, **2 tsp dried herb of choice** and **1/2 cup water**. Simmer for 5 minutes.

6P – stir in tomato paste and 3/4 cup water.

TIP *You can add crushed garlic, mustard or soy sauce to add flavour. Dried thyme, oregano or rosemary work well, as well as fresh rosemary and thyme.*

3. BAKE THE PIE

Transfer **meat sauce** to an oven dish (if not using ovenproof frypan). 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.