



## 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	800g	1.2kg
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
ROSEMARY	1 sprig	2 sprigs

## 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!

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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** and **1/2 cup water**. Chop and add **rosemary** leaves. 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.*

## 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.**