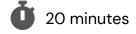




Frypan Cottage Pie with Cheesy Mash

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





2 servings



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

MEDIUM POTATOES	3
BEEF MINCE *	300g
SHALLOT	1
CELERY STICK	1
CARROT	1
GARLIC CLOVE	1
CHOPPED TOMATOES	400g
TOMATO PASTE	1/2 sachet *
SHAVED PARMESAN	1 packet
BABY COS LETTUCE	1
CHIVES	1/2 bunch *
BAKED BEANS	400g
VEGETABLE STOCK	1 small jar

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, butter, salt, pepper, dried rosemary, vinegar (of choice)

KEY UTENSILS

saucepan, ovenproof frypan (see notes)

NOTES

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.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. BOIL THE POTATOES

Set oven to 250°C, grill.

Roughly chop potatoes, place 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 pan (see notes) with **oil** over high heat. Add beef mince to cook. Dice shallot and celery, grate carrot and crush garlic, add to pan as you go with **2 tsp rosemary**. Break up lumps with a wooden spoon.

VEG OPTION - Prepare as above without the beef mince.



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**.

VEG OPTION - Prepare as above, adding baked beans and 1/3 jar stock.



4. FINISH THE PIE

Roughly mash potatoes with 2-3 tbsp milk or butter. Season well with salt and pepper. Spread mash on top of meat sauce, scatter over parmesan and finish under the grill in the oven for 3-4 minutes or until golden.



5. DRESS THE LETTUCE

Roughly chop lettuce and dress with 2 tsp olive oil and 1 tsp vinegar.



6. FINISH AND SERVE

Serve cottage pie topped with chopped chives and dressed leaves on the side.

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



