



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Chives

Leftover chives are delicious in a breakfast omelette! Store chives wrapped in damp kitchen towel or trim ends & store in water to prevent them from dehydrating in the fridge.



## 2 Frypan 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

16 April 2021

## 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
CELERY STICKS	2
CARROT	1
GARLIC CLOVES	2
CHOPPED TOMATOES	400g
TOMATO PASTE	1/2 sachet *
GRATED CHEESE	1 packet
FESTIVAL LETTUCE	1
CHIVES	1/2 bunch *
 BAKED BEANS	400g
 RED LENTILS	100g
 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, large overproof frypan

## 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.

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.



### 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.



### 2. COOK THE BEEF & VEG

Heat a pan (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.

 **VEG OPTION** - Prepare as above without the beef mince.




### 5. DRESS THE LETTUCE

Roughly chop lettuce and dress with **1 tbsp olive oil and 1/2 tbsp vinegar**.



### 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, lentils, 1/2 jar stock and 1/2 cup water. Simmer for 10 minutes.



### 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](mailto:hello@dinnertwist.com.au)

