





Cottage Pie







A classic family meat pie full of flavour! Beef cooked in a tomato-based sauce with a creamy potato topping. Perfect to pair with a side of choice!

FROM YOUR BOX

POTATOES	500g
BEEF MINCE	300g
BROWN ONION	1
CELERY STICK	1
CARROT	1
CLASSIC STEW SPICE MIX	1 sachet
CHOPPED TOMATOES	400g

FROM YOUR PANTRY

olive oil, butter, salt, pepper

cooking tools

frypan, saucepan, oven dish

*While the classic stew mix is mild, it has a lot of flavour. You can add 1/2 sachet first if you think it is too much for your family. Alternatively, you can use 3 tsp dried oregano and a stock cube instead.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1 Cook the Potatoes

Set oven to 250°C (grill setting).

Chop potatoes. Place in a saucepan and cover with water. Bring to a boil and cook for 15 minutes or until soft. To drain, see step 4.

tip Peel potatoes for a smoother mash!



4. Mash the Potatoes

Reserve 1/4 cup cooking water before draining the potatoes. Return to saucepan and mash with 1-2 tbsp butter. Season with salt and pepper.

Replace cooking water with milk for a creamier mash!



2. Brown the Mince

Heat a frypan over medium-high heat. Add mince and cook for 5 minutes while breaking up lumps with a spatula.

Use an ovenproof pan if you have one. In that case you don't need to transfer the meat sauce to a dish.



5. assemble the Pie

Remove the dried bay leaf from the meat sauce. Transfer to an oven dish. Top with an even layer of mash and drizzle with **olive oil**. Place in the oven for 5 minutes or until golden.

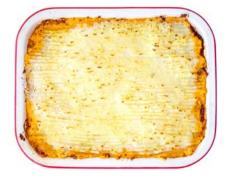
Top the mash with some cheese for a cheesy golden top!



3. aDD the vegetaBLeS

Dice onion and celery, grate carrot. Add to pan as you go. Cook for 3-4 minutes then stir in classic stew spice mix* and chopped tomatoes. Simmer for 5 minutes.

Leave the carrot and celery fresh and cut into sticks for serving if you prefer!



6. finish and serve

Serve cottage pie at the table!

Pair the cottage pie with a fresh salad or steamed veggies if you like.