

Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

35 Minutes



Ground Beef



Russet Potato



Parsley and Thyme



Garlic, cloves



Green Peas



Tomato Sauce Base



Cream Sauce Spice Blend



Soy Sauce



Cheddar Cheese, shredded



Beef Broth Concentrate



Mirepoix

HELLO CHEDDAR MASH

Give your mash a boost of zippy flavour with a sprinkle of cheddar cheese!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Vegetable peeler, large oven-proof pan, colander, measuring spoons, potato masher, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	690 g	1380 g
Parsley and Thyme	14 g	14 g
Garlic, cloves	2	4
Green Peas	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Soy Sauce	½ tbsp	1 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Mirepoix	113 g	227 g
Milk*	¼ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until **potatoes** are fork-tender, 10-12 min.



Finish beef filling

- Add **tomato sauce base**, then sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until **beef and veggies** are coated, 1-2 min.
- Add **peas**, **soy sauce**, **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly and **veggies** are tender, 5-6 min.
- Season with **salt** and **pepper**, to taste. (NOTE: If you don't have an oven-proof pan, transfer beef filling to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)



Prep

- Meanwhile, strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.



Mash potatoes

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **cheese**, **half the parsley**, **¼ cup milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste.



Start beef filling

- Heat a large oven-proof pan over medium heat.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add **1 tbsp butter** (dbl for 4 ppl), then **mirepoix**, **thyme** and **garlic**. Cook, stirring often, until **veggies** soften slightly, 3-4 min. Season with **salt** and **pepper**.



Finish and serve

- When **beef filling** is done, top with **mashed potatoes**, spreading into an even layer.
- Broil in the **middle** of the oven until **potato topping** begins to brown, 4-5 min.
- Remove **cottage pie** from the oven and let stand for 5 min.
- Divide **cottage pie** between plates. Sprinkle **remaining parsley** over top.

Dinner Solved!