



MEXICAN COTTAGE PIE

with Sweet Potato and Mozzarella



HELLO RED CHILLI

Red chillies are a good source of Vitamin C, 4 times more than Oranges!



Sweet Potato



Green Pepper



Carrot



Onion



Red Chilli



Beef Mince



Mexican Spice



Beef Stock Pot



Diced Tomatoes



Mozzarella Cheese



Sour Cream

40 mins

4.5 of your 5 a day

Very Hot

What makes a pie a pie? We know some people who insist it must have a 'pastry hat and coat' to qualify. But what about a cottage pie? Surely that counts too, even though it's topped with potato. And what about this cottage pie? We've given it a HelloFresh twist with Mexican spices and a sweet potato crown. Whether it qualifies for official pie status, there's no denying it's tasty!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Preheat your oven **220°C**. Make sure you've got a **Peeler**, **Baking Tray**, **Frying Pan** and **Ovenproof Dish**. Now, let's get cooking!



1 ROAST THE SWEET POTATO

Peel and chop the **sweet potato** into 2cm cubes. Spread evenly on a baking tray, drizzle with **olive oil** and add a pinch of **salt**. Pop on the top shelf of your oven. Roast until crisp around the edges, 20 mins. **★ TIP:** *The sweet potato will cook best if it is well spread out, so if it looks a bit crowded and you have a second tray then transfer half over.*



2 PREP THE VEGGIES

Halve, then remove the core from the **green pepper** and chop into 1cm pieces. Peel the **carrot** and remove the top and bottom, then cut in half lengthways and chop into ½cm cubes. Halve, peel and thinly slice the **onion** into half moons. Deseed and finely chop the **red chilli**.



3 BROWN THE BEEF

Heat a splash of **olive oil** in a frying pan on medium-high heat. Add the **pepper** and **carrot**. Cook for 5 mins then remove to a plate. Put the (now empty) pan back on medium-high heat with another splash of **oil**. Add the **beef mince** and break it up with a wooden spoon. Cook for 2 mins without stirring. Turn and cook for another 2 mins without stirring. **★ TIP:** *Leaving the mince alone allows it to get really brown, improving the taste.*



4 ADD THE ONION

When the **mince** is almost cooked, add the **onion** and **chilli** to the pan. **★ TIP:** *Some like it hot, but if you're not one of them, go easy on the chilli!* Turn the heat to medium and fry until the **onion** is soft, about 3 mins.



5 SPICE IT UP

Add the **Mexican spice**, a large pinch of **salt** and a good grind of **black pepper**. Next add the **beef stock pot** and **diced tomatoes**. Also add back the **pepper** and **carrot**. Allow to simmer and thicken until there is almost no liquid left.



6 SERVE

Once the **sauce** has thickened, pour into an ovenproof dish. Top with the **roasted sweet potato** and tear over the **mozzarella cheese**. Place on the top shelf of your oven and bake until the **cheese** has melted, 8-10 mins. When golden, serve with a dollop of **sour cream**. **Enjoy!**

2 PEOPLE INGREDIENTS

Sweet Potato, chopped	1
Green Pepper, chopped	1
Carrot, chopped	1
Onion, sliced	1
Red Chilli, chopped	½
Beef Mince	250g
Mexican Spice	1½ tsp
Beef Stock Pot	½
Diced Tomatoes	1 tin
Mozzarella Cheese, torn ⁷⁾	1 ball
Sour Cream ⁷⁾	½ pot

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	837	83
(kJ)	3518	350
Fat (g)	29	3
Sat. Fat (g)	17	2
Carbohydrate (g)	99	10
Sugars (g)	39	4
Protein (g)	59	5
Salt (g)	5.00	0.50

ALLERGENS

⁷⁾Milk

Beef Stock Pot Ingredients: Water, Yeast Extract, Flavourings, Salt, Glucose, Sugar, Beef Jus (2%), Stabiliser (Tara Gum), Onion Juice, Ground Bay, Ground Black Pepper.

👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on **0207 138 9055**, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

You made this, now show it off! Share your creations with us:

