



MEXICAN STYLE COTTAGE PIE

with Sweet Potato & Mozzarella



HELLO COOKBOOK

Our brand NEW cookbook 'Recipes That Work' is available to buy now on Amazon!



Sweet Potato



Green Pepper



Carrot



Onion



Red Chilli



Beef Mince



Fajita Seasoning



Beef Stock Pot



Diced Tomatoes



Mozzarella Cheese



Sour Cream

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 still qualifies for official pie status, there's no denying it's tasty!

45 mins

4.5 of your 5 a day

Medium heat

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got some **Baking Paper**, a **Baking Tray**, **Peeler**, **Large Saucepan** and **Ovenproof Dish**. Now, let's get cooking!



1 ROAST THE POTATO

Preheat your oven 220°C. Chop the **sweet potato** (peeling is optional!) into 2cm cubes. Spread evenly in a single layer on a lined baking tray, drizzle with **oil** and add a pinch of **salt**. Roast on the top shelf of your oven until crisp around the edges, 20 mins. Turn halfway through cooking. **★ TIP:** Use two baking trays if necessary.



2 PREP THE VEGGIES

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



3 BROWN THE BEEF

Heat a splash of **oil** in a large saucepan on medium-high heat. Add the **beef mince** and cook until browned, 4-5 mins. Break it up with a wooden spoon as it cooks. Add the **pepper**, **carrot** and **onion** to the **beef**, stir together and cook until the **veggies** are softened, 5 mins. Add a large pinch of **salt** and a good grind of **black pepper**.



4 SPICE IT UP

Add the **chilli** and **fajita seasoning**, stir together and cook for 1 minute more. **★ TIP:** Some like it hot, but if you're not one of them, go easy on the chilli! Next, add the **stock pot**, **diced tomatoes** and **tomato purée** (if you're cooking for 3 or 4 people). Allow to simmer and thicken until there is almost no liquid left, about 15 mins.



5 BAKE UNTIL GOLDEN

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 and the top is nice and golden, 8-10 mins.



6 FINISH AND SERVE

When golden, serve the **cottage pie** with a dollop of **sour cream**. **Dig in!**

2 PEOPLE INGREDIENTS

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

NUTRITION FOR UNCOOKED INGREDIENTS	PER SERVING 905G	PER 100G
Energy (kcal)	821	91
(kJ)	3433	379
Fat (g)	36	4
Sat. Fat (g)	20	2
Carbohydrate (g)	80	9
Sugars (g)	33	4
Protein (g)	48	5
Salt (g)	4.95	0.55

ALLERGENS

⁷⁾ Milk

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

Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between uses.

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 or get in touch via: 0207 138 9055 | hello@hellofresh.co.uk

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