



Warming Venison & Beef Cottage Pie

with Cheesy Potato Mash Topping

EXPLORER

Grab your Meal Kit with this symbol



Potato



Garlic



Venison & Beef Mince



Soffritto Mix



Garlic & Herb Seasoning



Tomato Paste



Gravy Granules



Baby Leaves



Shredded Cheddar Cheese



Shredded Cheddar Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

This classic comfort dish is the perfect way to warm up on chilly nights. Imagine a hearty hug on a plate, with a rich, meaty filling topped with a fluffy blanket of cheesy mashed potatoes. Happiness is just a bite away!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Milk

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	20g	40g
milk*	2 tbs	¼ cup
garlic	2 cloves	4 cloves
venison & beef mince	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
gravy granules	1 medium sachet	2 medium sachets
water*	¾ cup	1½ cups
baby leaves	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	2 medium packets
shredded Cheddar cheese**	1 medium packet	1 medium packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2863kJ (684Cal)	565kJ (135Cal)
Protein (g)	38.8g	7.7g
Fat, total (g)	37.3g	7.4g
- saturated (g)	19.1g	3.8g
Carbohydrate (g)	48.1g	9.5g
- sugars (g)	26.1g	5.1g
Sodium (mg)	1234mg	243mg
Dietary Fibre (g)	6.8g	1.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3221kJ (770Cal)	611kJ (146Cal)
Protein (g)	43.5g	8.3g
Fat, total (g)	44.7g	8.5g
- saturated (g)	23.6g	4.5g
Carbohydrate (g)	48.1g	9.1g
- sugars (g)	26.1g	5g
Sodium (mg)	1372mg	260mg
Dietary fibre	6.8g	1.3g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Make the mash

- Boil the kettle.
- Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to **potato** and season with **salt**. Mash until smooth. Cover to keep warm.

TIP: Save time and get more fibre by leaving the potato unpeeled.

Custom Recipe: If you've doubled your shredded Cheddar cheese, add half the cheese to the potato along with butter and milk.



Assemble the pie

- Preheat oven grill to high. Transfer **mince filling** to a baking dish and spread evenly with the **mashed potato**.
- Sprinkle over **shredded Cheddar cheese**.

Custom Recipe: Sprinkle over remaining shredded Cheddar cheese.



Start the filling

- While the potato is cooking, finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **venison & beef mince**, breaking up with a spoon, until just browned, **2-3 minutes**.
- Add **soffritto mix**, and cook until tender, **3-4 minutes**.



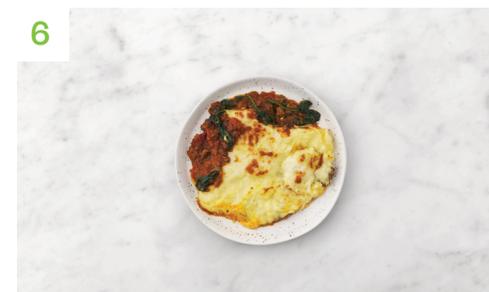
Add the flavour

- Reduce heat to medium-high, then add **garlic & herb seasoning**, **tomato paste** and **garlic** and cook, until fragrant, **1 minute**.
- Add the **gravy granules** and the **water** and cook, until thickened, **1-2 minutes**.
- Remove from heat then stir through **baby leaves** until wilted. Season with a pinch of **salt** and **pepper**.



Grill the pie

- Grill **pie** until the top is lightly golden, **3-4 minutes**.



Serve up

- Divide cheesy venison and beef cottage pie between plates. Enjoy!

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