



Italian Beef & Potato-Top Pie

with Baby Leaves & Parmesan Topping

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Beef Mince



Soffritto Mix



Baby Leaves



Garlic Paste



Dried Oregano



Tomato Paste



Beef-Style Stock Powder



Grated Parmesan Cheese



Lamb Mince

Prep in: 30-40 mins
Ready in: 35-45 mins

Sometimes only a pie will do. Satisfy that craving for something warm, herby and comforting with this rich, cheesy mash-topped number. It's Nonna's cooking fused with an explosion of flavour and a dinner that reminds us why at-home cooking is best.

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

Pantry items

Olive Oil, Butter, Milk, Brown Sugar

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

Medium 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*	40g	80g
milk*	2 tbs	¼ cup
beef mince	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet
garlic paste	1 small packet	1 medium packet
dried oregano	½ large sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
beef-style stock powder	1 medium sachet	1 large sachet
brown sugar*	1 tsp	2 tsp
grated Parmesan cheese	1 medium packet	1 large packet
lamb mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2959kJ (707Cal)	572kJ (137Cal)
Protein (g)	41g	7.9g
Fat, total (g)	38.6g	7.5g
- saturated (g)	21.4g	4.1g
Carbohydrate (g)	45.9g	8.9g
- sugars (g)	26.2g	5.1g
Sodium (mg)	1009mg	195mg
Dietary Fibre (g)	7g	1.4g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2516kJ (601Cal)	486kJ (116Cal)
Protein (g)	37.9g	7.3g
Fat, total (g)	29.4g	5.7g
- saturated (g)	16.4g	3.2g
Carbohydrate (g)	45.9g	8.9g
- sugars (g)	26.2g	5.1g
Sodium (mg)	1028mg	199mg
Dietary fibre	7g	1.4g

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.



1 Make the mash

- Boil the kettle. Half-fill a medium 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 **potato** to the pan.
- Add the **butter** and **milk** to the **potato**, then season with **salt**. Mash until smooth.

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

Little cooks: Get those muscles working and help mash the potatoes!



4 Add the flavourings

- Add **baby leaves**, **garlic paste**, **dried oregano** and **tomato paste** and cook until fragrant and wilted, **1 minute**.
- Stir in the **water**, **beef-style stock powder** and the **brown sugar** and cook until slightly thickened, **2-3 minutes**.
- Season with **salt** and **pepper**.



2 Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.

TIP: For best results, drain the oil from the pan before cooking the filling.

Custom Recipe: If you've swapped to lamb mince, follow instructions as above.



5 Grill the pie

- Preheat grill to medium-high.
- Transfer **beef filling** to a baking dish. Spread **mash** over the top. Sprinkle over **grated Parmesan cheese**.
- Grill **pie** until the mash is golden, **5-10 minutes**.

TIP: Grills cook fast, so keep an eye on the pie!

Little cooks: Join in on the fun by smoothing the mash mixture evenly over the pie! Careful the filling is hot.



3 Cook the veggies

- Add **soffritto mix** to the **mince** and cook until softened, **4-5 minutes**.



6 Serve up

- Divide Italian beef and potato-top pie between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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