



# Hearty Venison & Beef Cottage Pie

with Cheesy Potato Mash Topping

WINTER WARMERS

Grab your meal kit with this number

23



Potato



Garlic



Venison & Beef Mince



Soffritto Mix



Garlic & Herb Seasoning



Tomato Paste



Gravy Granules



Baby Leaves



Shredded Cheddar Cheese



Venison & Beef Mince



Cheddar Cheese

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

Protein Rich

This classic comfort dish is the perfect way to warm up this winter. 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!

### Pantry items

Olive Oil, Milk, Butter



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>milk*</b>	2 tbs	¼ cup
<b>butter*</b>	20g	40g
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 sachet	2 sachets
<b>water*</b>	¾ cup	1½ cups
baby leaves	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2852kJ (681Cal)	563kJ (134Cal)
Protein (g)	39g	7.7g
Fat, total (g)	36.3g	7.2g
- saturated (g)	18.8g	3.7g
Carbohydrate (g)	49.4g	9.7g
- sugars (g)	26.6g	5.2g
Sodium (mg)	1078mg	213mg
Dietary Fibre (g)	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](https://www.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

2024 | CW36



## 1 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 **milk** and **butter** to **potato** and season with **salt**. Mash until smooth and cover to keep warm.

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



## 4 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**.



## 2 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**.



## 5 Grill the pie

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



## 3 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 **salt** and **pepper**.



## 6 Serve up

- Divide hearty venison and beef cottage pie between plates to serve. Enjoy!

## CUSTOM OPTIONS

**+ DOUBLE VENISON & BEEF MINCE**  
Follow method above, cooking in batches if necessary.

**+ DOUBLE CHEDDAR CHEESE**  
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

