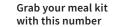


Hearty Venison & Beef Cottage Pie with Cheesy Potato Mash Topping

WINTER WARMERS









Potato



Soffritto Mix

Venison & Beef Mince







Garlic & Herb Seasoning

Tomato Paste





Gravy Granules

Baby Leaves



Shredded Cheddar Cheese





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



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

Inaredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
milk*	2 tbs	⅓ cup
butter*	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
water*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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 salt and pepper.



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.



Grill the pie

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



Serve up

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

