



# All-American Beef & Caramelised Onion Pie

with Cheesy Potato Topping & Cucumber Salad

KID FRIENDLY

Grab your meal kit with this number

2



Potato



Aussie Spice Blend



Onion



Carrot



Beef Mince



All-American Spice Blend



Tomato Paste



Shredded Cheddar Cheese



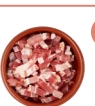
Cucumber



Mixed Salad Leaves



Pork Mince



Diced Bacon

Prep in: 20-30 mins  
Ready in: 40-50 mins

This cosy dinner packs a smoky, veggie-loaded beef base full of flavour, then tops the pie off with decadent and delicious gooey Cheddar potato mash. Finishing the meal off under the grill ensures you're eating your tasty creation as fast as possible!

### Pantry items

Olive Oil, Butter, Milk, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

## 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

Medium 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>butter*</b>	40g	80g
Aussie spice blend	1 medium sachet	1 large sachet
<b>milk*</b>	2 tbs	¼ cup
onion	½	1
carrot	1	2
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>brown sugar*</b>	1 tsp	½ tbs
beef mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>water*</b>	½ cup	1 cup
shredded Cheddar cheese	1 medium packet	1 large packet
cucumber	½	1
<b>white wine vinegar*</b>	drizzle	drizzle
mixed salad leaves	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3279kJ (783Cal)	504kJ (120Cal)
Protein (g)	42.8g	6.6g
Fat, total (g)	42.5g	6.5g
- saturated (g)	23.4g	3.6g
Carbohydrate (g)	56.4g	8.7g
- sugars (g)	29.8g	4.6g
Sodium (mg)	1496mg	230mg
Dietary Fibre (g)	10.1g	1.6g

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://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 | CW41



## Mash the potato

- Bring a medium saucepan of salted water to the boil.
- Peel **potato** and cut into bite-sized 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**, **Aussie spice blend** and the **milk**, then mash until smooth.

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



## Assemble the pie

- Preheat grill to medium-high. Transfer **beef filling** to a baking dish, then evenly spread with the **potato mash**.
- Sprinkle over **shredded Cheddar cheese**. Grill until lightly golden, **5-8 minutes**.

**Little cooks:** Join in on the fun by smoothing the mash mixture evenly over the pie!



## Caramalise the onion

- Meanwhile, thinly slice **onion** (see ingredients).
- Grate **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.



## Toss the salad

- While the pie is cooking, thinly slice **cucumber** (see ingredients).
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**, then season with **salt** and **pepper**.
- Add **mixed salad leaves** and **cucumber**, then toss to coat.

**Little cooks:** Take the lead by tossing the salad!



## Cook the filling

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **beef mince** and **carrot**, breaking **mince** up with a spoon, until just browned, **4-5 minutes**.
- Add **All-American spice blend** and **tomato paste** and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **water** and cook until slightly thickened, **1-2 minutes**. Stir through **caramelised onion** and season to taste.



## Serve up

- Divide All-American beef and caramelised onion pie between plates.
- Serve with cucumber salad. Enjoy!

CUSTOM OPTIONS



**SWAP TO PORK MINCE**  
Follow method above.



**ADD DICED BACON**

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

