



Hearty Venison & Beef Cottage Pie

with Cheesy Potato Mash Topping

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



Shredded 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. Imagine a hearty hug on a plate, with a rich, meaty filling topped and 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
olive oil*	refer to method	refer to method
potato	2	4
milk*	2 tbs	¼ 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)	2851kJ (681Cal)	562kJ (134Cal)
Protein (g)	39g	7.7g
Fat, total (g)	36.3g	7.2g
- saturated (g)	18.8g	3.7g
Carbohydrate (g)	49.3g	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

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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.



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**.



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**.



Grill the pie

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



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.

