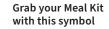
Venison & Beef Cottage Pie with Golden Cheddar Topping & Garden Salad











Potato





Brown Onion









Nan's Special Seasoning

Tomato Paste





Beef-Style Stock



Powder

Shredded Cheddar Cheese





Tomato

Mixed Salad Leaves

Pantry items

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

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

 $\label{eq:medium} \mbox{Medium saucepan} \cdot \mbox{Large frying pan} \cdot \mbox{Medium or large} \\ \mbox{baking dish}$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
milk*	2½ tbs	⅓ cup
salt*	1/4 tsp	½ tsp
butter*	50g	100g
button mushrooms	1 packet (150g)	1 packet (250g)
brown onion	1 (medium)	1 (large)
carrot	1	2
garlic	2 cloves	4 cloves
venison & beef mince	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
brown sugar*	½ tbs	1 tbs
beef-style stock powder	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	(50g)	(100g) 2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3608kJ (862Cal)	500kJ (119Cal)
Protein (g)	44g	6.1g
Fat, total (g)	51.9g	7.2g
- saturated (g)	28.1g	3.9g
Carbohydrate (g)	52.6g	7.3g
- sugars (g)	20.8g	2.9g
Sodium (mg)	2006mg	278mg

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

Preheat the oven to 220°C/200°C fan-forced. Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Cook the **potato** in the boiling water until easily pierced with a knife, 10-15 minutes. Drain and return to the saucepan, then add the milk, salt and 1/2 the butter. Mash with a potato masher or fork until smooth.



Get prepped

While the potato is cooking, thinly slice the **button mushrooms**. Finely chop the **brown onion**. Grate the **carrot**. Finely chop the **garlic**.



Make the filling

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the sliced **mushrooms** until lightly golden, **3-4 minutes**. Add the **onion**, **carrot** and **venison & beef mince** and cook, breaking the mince up with a spoon, until just browned, **2-3 minutes**. Reduce the heat to medium-high, then add **Nan's special seasoning**, the **tomato paste** and **garlic** and cook until fragrant, **1 minute**. Add the **water**, **brown sugar**, **beef-style stock powder** and remaining **butter** and cook until thickened, **1 minute**. Season to taste.



Bake the pie

Transfer the **mince filling** to a baking dish and spread evenly with the mashed **potato**. Sprinkle over the **shredded Cheddar cheese**. Bake the pie until the top is lightly golden, **8-10 minutes**.



Make the salad

Roughly chop the **tomato**. In a medium bowl, add a drizzle of **olive oil** and **balsamic vinegar**, then season with **salt** and **pepper**. Add the **tomato** and **mixed salad leaves** and toss to combine.



Serve up

Divide the venison and beef cottage pie between plates. Serve with the garden salad.

Enjoy!