



Venison & Beef Cottage Pie

with Golden Cheddar Topping & Garden Salad

Grab your Meal Kit with this symbol



Potato



Button Mushrooms



Brown Onion



Carrot



Garlic



Venison & Beef Mince



Nan's Special Seasoning



Tomato Paste



Beef-Style Stock Powder



Shredded Cheddar Cheese



Tomato



Mixed Salad Leaves

 Hands-on: 20-30 mins
Ready in: 40-50 mins

This cosy cottage pie packs a veggie-loaded beef base full of flavour, then gets topped off with decadent and delicious creamy mashed potatoes, plus a layer of melted Cheddar. Comforting, tasty, and filling, this nostalgic meal is checking off all the boxes!

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

Medium 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*	2½ tbs	½ cup
salt*	¼ 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	1	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](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.



1 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.



4 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**.



2 Get prepped

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



5 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.



3 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.



6 Serve up

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

Enjoy!