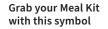


Lamb & Spinach Shepherd's Pie with Creamy Chive Mash













Brown Onion

Carrot



Rosemary





Chives

Garlic & Herb Seasoning





Lamb Mince

Tomato Paste







Beef-Style Stock Powder

Baby Spinach Leaves

Pantry items

Olive Oil, Milk, Butter

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 with a lid · Large frying pan · Medium or large baking dish

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
brown onion	1 (medium)	1 (large)	
celery	1 stalk	2 stalks	
carrot	1	2	
rosemary	2 sprigs	4 sprigs	
garlic	2 cloves	4 cloves	
chives	1 bag	1 bag	
milk*	2½ tbs	⅓ cup	
butter*	40g	80g	
salt*	1/4 tsp	½ tsp	
garlic & herb seasoning	1 sachet	1 sachet	
lamb mince	1 packet	1 packet	
tomato paste	1 packet	2 packets	
beef-style stock powder	1 sachet (5g)	1 sachet (10g)	
water*	2 tbs	1/4 cup	
baby spinach leaves	1 bag (60g)	1 bag (120g)	

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
2611kJ (624Cal)	426kJ (101Cal)
34.9g	5.7g
31.1g	5.1g
14.7g	2.4g
49.5g	8.1g
11.8g	1.9g
1505mg	246mg
	2611kJ (624Cal) 34.9g 31.1g 14.7g 49.5g 11.8g

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.



Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Finely chop the **brown onion**. Finely chop (or grate) the **celery**. Grate the **carrot**. Pick and roughly chop the **rosemary** leaves. Finely chop the **garlic**. Finely chop the **chives**.



Make the mash

Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **milk**, **butter** and the **salt**, then mash until smooth. Stir through the **chives** and set aside.



Start the filling

While the potato is cooking, heat a large frying pan over a high heat with a drizzle of olive oil. Cook the onion, celery, carrot and rosemary, stirring, until softened, 4-5 minutes. Add the garlic and garlic & herb seasoning and cook, stirring, until fragrant, 1 minute. Transfer the veggies to a bowl. Return the frying pan to a high heat with a drizzle of olive oil. Cook the lamb mince, breaking it up with a spoon, until just browned, 3-4 minutes.



Finish the filling

Add the tomato paste, beef-style stock powder and the water, then return the cooked veggies to the pan. Stir well to combine, then stir through the baby spinach leaves until just wilted, 1-2 minutes.

TIP: Add a dash of water if the mince looks dry!



Grill the pie

Preheat the grill to high. Transfer the **mince mixture** to a baking dish, then evenly spread the **chive mash** on top. Grill until lightly golden, **8-10 minutes**.

TIP: Grills cook fast, so keep an eye on the pie!



Serve up

Divide the lamb and spinach shepherd's pie between bowls.

Enjoy!