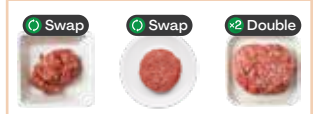




Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

Family Friendly 30-40 Minutes



Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

Ground Turkey 500 g | 2 Beyond Meat® 4 | 500 g Ground Beef 1000 g | 500 g



- Ground Beef 250 g | 500 g
- Russet Potato 3 | 6
- Parsley and Thyme 14 g | 14 g
- Garlic, cloves 2 | 4
- Green Peas 56 g | 113 g
- Tomato Sauce Base 2 tbsp | 4 tbsp
- Soy Sauce ½ tbsp | 1 tbsp
- Cheddar Cheese, shredded ½ cup | 1 cup
- Beef Broth Concentrate 1 | 2
- Mirepoix 113 g | 227 g
- Gravy Spice Blend 2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, unsalted butter, milk, salt

Cooking utensils | Colander, large oven-proof pan, large pot, measuring cups, measuring spoons, potato masher, vegetable peeler

1



Cook potatoes

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until **potatoes** are fork-tender, 10-12 min.

2



Prep

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.

3



Start beef filling

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Beef**

- Heat a large oven-proof pan over medium heat. When hot, add **beef** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add **1 tbsp** (2 tbsp) **butter**, then **mirepoix**, **thyme** and **garlic**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.
- Season with **salt** and **pepper**.

4



Finish beef filling

- Add **tomato sauce base**, then sprinkle **Gravy Spice Blend** over top. Cook, stirring often, until **beef** and **veggies** are coated, 1-2 min.
 - Add **peas**, **soy sauce**, **broth concentrate** and **1 cup** (1 ½ cups) **water**. Bring to a boil over high.
 - Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly and **veggies** are tender, 3-4 min.
 - Season with **salt** and **pepper**, to taste.
- (NOTE: If you don't have an oven-proof pan, transfer beef filling to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)

5



Mash potatoes

- When **potatoes** are fork-tender, drain and return to the same pot, off heat.
- Mash **cheese**, **half the parsley**, ¼ cup (½ cup) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- When **beef filling** is done, top with **mash**, spreading into an even layer.
- Broil in the **middle** of the oven until **mash** begins to brown, 4-5 min.
- Remove **beef cottage pie** from the oven and let stand, 5 min.
- Divide **pie** between plates. Sprinkle **remaining parsley** over top.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Start turkey filling

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, when hot, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**.**

3 | Start Beyond Meat® filling

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, when hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **Beyond Meat® patties** to the pan. Cook **Beyond Meat®** in the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

3 | Start beef filling

✖2 Double | **Ground Beef**

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 74°C/165°F.