



# Mixed Mushroom and Pea Cottage Pie

## with Cheesy Mashed Potatoes

Veggie

40 Minutes

Customized Protein

+ Add

Swap

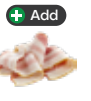
or

×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](https://www.hellofresh.ca)



Ground Beef  
250 g | 500 g



Bacon  
100 g | 200 g



Mixed Mushrooms  
200 g | 400 g



Mirepoix  
113 g | 227 g



Garlic Puree  
1 tbsp | 2 tbsp



Russet Potato  
4 | 8



Parsley and Thyme  
14 g | 21 g



Soy Sauce  
1 tbsp | 2 tbsp



Vegetable Broth Concentrate  
1 | 2



Tomato Sauce Base  
1 tbsp | 2 tbsp



Gravy Spice Blend  
2 tbsp | 4 tbsp



White Cheddar Cheese, shredded  
½ cup | 1 cup



Green Peas  
113 g | 227 g



Cream Cheese  
1 | 2



**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** | Salt, pepper, unsalted butter, milk

**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 ½-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.

4



### Finish filling

+ Add | **Ground Beef**

- Add **soy sauce**, **1 tbsp** (2 tbsp) **tomato sauce base** and **Gravy Spice Blend** to the pan with **veggies**.
- Cook, stirring often, until **veggies** are coated, 1-2 min.
- Add **stock concentrate** and **¾ cup** (1 ½ cups) **water**. Bring to a boil.
- Once boiling, reduce heat to medium-low.
- Cook, stirring often, until **sauce** thickens slightly and **veggies** are tender, 3-4 min.
- Remove pan from heat.

2



### Prep

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then roughly chop.
- Roughly chop **parsley**.
- Thinly slice **mushrooms**.

5



### Mash potatoes and assemble pie

- When **potatoes** are fork-tender, drain, then return them to the same pot, off heat.
- Mash **cream 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. (**NOTE:** If you don't have an oven-proof pan, transfer filling to an 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)
- Top **filling** with **mashed potatoes**, spreading into an even layer.

3



### Start filling

+ Add | **Ground Beef**

+ Add | **Bacon**

- Heat a large oven-proof pan over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted, 30 sec.
- Add **mirepoix** and **peas**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.
- Add **mushrooms**, **garlic puree** and **thyme**. Cook, stirring often, until **mushrooms** soften slightly, 3-4 min.
- Season with **salt** and **pepper**.

6



### Finish and serve

+ Add | **Bacon**

- Sprinkle **cheddar** over **mashed potatoes**.
- Broil **pie** in the **middle** of the oven until topping begins to brown, 5-6 min.
- Remove **pie** from the oven and allow to cool for 5 min before serving.
- Divide **cottage pie** between plates.
- Sprinkle **remaining parsley** over top.

**Measurements**  
within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Cook beef and start filling

+ Add | **Ground Beef**

If you've opted to add **beef**, heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **beef**. Season with **salt** and **pepper**. Cook, breaking up **beef** and stirring often, until **beef** is cooked through, 4-6 min.\*\* Transfer to a plate and set aside. Carefully drain and discard excess fat, then wipe pan clean. Use the same pan to start the **filling**.

### 3 | Cook bacon and start filling

+ Add | **Bacon**

If you've opted to add **bacon**, heat a large oven-proof pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard fat from the pan. Carefully wipe pan clean. Use the same pan to start the **filling**.

### 4 | Finish filling

+ Add | **Ground Beef**

Return **beef** to the pan, then follow the rest of the steps as written.

### 6 | Finish and serve

+ Add | **Bacon**

Roughly crumble **bacon** over plated pie.

\*\* Cook beef and pork to a minimum internal temperature of 74°C/165°F and 71°C/160°F respectively.