



ENGLAND'S BEEF COTTAGE PIE

with Peas & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Carrots



1 | 2
Shallot



10 oz | 20 oz
Ground Beef**



1 | 2
Tomato Paste



2 | 4
Beef Stock
Concentrates



1 tsp | 2 tsp
Dried Oregano



2 tsp | 4 tsp
Garlic Powder



5 tsp | 5 tsp
Balsamic Vinegar



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



4 oz | 8 oz
Peas



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*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

COTTAGE PIE

This classic dish of ground beef and veggies topped with mashed potatoes hails from the United Kingdom.



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PREP: 10 MIN | COOK: 35 MIN | CALORIES: 840



HELLO FRESH

BUST OUT

- Medium pot
 - Strainer
 - Peeler
 - Large pan
 - Small bowl
 - Potato masher
 - Baking dish
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 COOK POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces; place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. Reserve **1 cup potato cooking liquid** (1½ cups for 4 servings), then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



2 PREP & START FILLING

- While potatoes cook, trim, peel, and quarter **carrots** lengthwise; slice crosswise into ¼-inch-thick quarter-moons. Halve, peel, and mince **shallot**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef***, carrots, shallot, a **pinch of salt**, and **pepper**.
- Cook, breaking up meat into pieces, until veggies begin to soften and beef is browned, 2-3 minutes. **TIP: If veggies begin to brown too quickly, add a splash of water.**
- Carefully drain any excess grease from pan.



3 FINISH FILLING

- While beef mixture cooks, in a small bowl, combine **tomato paste**, **stock concentrates**, **oregano**, **half the vinegar**, **half the garlic powder**, and **½ cup reserved potato cooking liquid** (all the vinegar and ¾ cup reserved potato cooking liquid for 4 servings). (You'll use the rest of the garlic powder later.) **TIP: Ladle water directly from pot if potatoes are still cooking.**
- Stir **tomato paste mixture** into pan with **beef mixture** and bring to a boil. Cover and reduce to a low simmer; cook, stirring occasionally, until sauce has thickened and beef is cooked through, 5-8 minutes.
- Taste and season with **salt** and **pepper** if desired. Remove from heat.



4 MASH POTATOES

- Return pot with **potatoes** to medium-low heat. Add **2 TBSP butter** (4 TBSP for 4 servings). Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



5 BAKE COTTAGE PIE

- Transfer **beef filling** to an 8-by-8-inch baking dish (9-by-13-inch baking dish for 4 servings). Top with an **even layer of mashed potatoes**, leaving a 1-inch gap around the edges of the dish. Evenly sprinkle with **Parmesan**.
- Bake **cottage pie** on top rack until topping is golden and filling is bubbling, 10-12 minutes. Let rest at least 5 minutes before serving.
- Wash and dry pan used for beef filling.



6 COOK PEAS

- Once cottage pie has 5 minutes left, heat a **drizzle of oil** in pan used for beef filling over medium-high heat. Add **peas**, **remaining garlic powder**, and a **pinch of salt**.
- Cook, stirring constantly, until warmed through, 2-3 minutes.



7 SERVE

- Divide **cottage pie** and **peas** between shallow bowls in separate sections. Serve.

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*Ground Beef is fully cooked when internal temperature reaches 160°.