



Beef & Rosemary Pie with Cheesy Mash Top & Garlicky Greens

Grab your Meal Kit
with this symbol



Hands-on: 35-45 mins
Ready in: 40-50 mins

Sometimes only a pie will do. Satisfy that craving for something warm and comforting with this rich, cheesy mash-topped number. It's just like Nanna used to make (but better!).

***Unfortunately, this week's broccolini was in short supply, so we've replaced it with broccoli.
Don't worry, the recipe will be just as delicious!***



Potato



Brown Onion



Carrot



Rosemary



Thyme



Garlic



Baby Spinach Leaves



Beef Mince



Tomato Paste



Beef-Style Stock Powder



Shredded Cheddar Cheese



Broccoli

Pantry items

Olive Oil, Butter, Milk

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 · Small or medium baking dish

Ingredients

	2 People refer to method	4 People refer to method
olive oil*		
potato	2	4
butter*	40g	80g
milk*	2½ tbs	½ cup
salt*	¼ tsp	½ tsp
brown onion	1 (medium)	1 (large)
carrot	1	2
rosemary	1 bunch	1 bunch
thyme	1 bunch	1 bunch
garlic	2 cloves	4 cloves
baby spinach leaves	1 bag (60g)	1 bag (120g)
beef mince	1 packet	1 packet
tomato paste	1 packet	2 packets
water*	2½ tbs	½ cup
beef-style stock powder	1 sachet	2 sachets
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
broccoli	½ head	1 head

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2990kJ (713Cal)	471kJ (113Cal)
Protein (g)	45.0g	7.1g
Fat, total (g)	34.9g	5.5g
- saturated (g)	20.3g	3.2g
Carbohydrate (g)	51.1g	8.1g
- sugars (g)	15.9g	2.5g
Sodium (mg)	1620mg	255mg

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.



Make the mash

Bring a medium saucepan of salted water to the boil. Peel and cut the **potato** 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. Add the **butter**, **milk** and **salt** and mash with a potato masher or fork until smooth.



Get prepped

While the potato is cooking, finely chop the **brown onion**. Finely chop the **carrot** (or grate if you prefer). Pick and finely chop 1/2 the **rosemary** leaves. Pick the **thyme** leaves. Finely chop the **garlic**. Roughly chop the **baby spinach leaves**.

TIP: We've only used 1/2 a bunch of rosemary here as it can be quite an overpowering flavour. Use more or less depending on taste.



Cook the filling

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **onion** and **carrot**, stirring, until softened, **6-7 minutes**. Add the **rosemary**, **thyme** and 2/3 of the **garlic** and cook, stirring, until fragrant, **1 minute**. Add the **beef mince** and cook, breaking it up with a spoon, until just browned, **3-4 minutes**. Reduce the heat to medium, then add the **tomato paste**, the **water** and **beef-style stock powder**. Stir well to combine. Add the **baby spinach** and stir through until just wilted, **1-2 minutes**.

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



Grill the pie

Preheat the grill to medium-high. Transfer the **mince mixture** to a baking dish and spread the mashed **potato** over the top, smoothing it out with the back of a spoon. Sprinkle over the **shredded Cheddar cheese** and grill the pie until the cheese is melted and golden, **5-10 minutes**.



Cook the broccoli

While the pie is grilling, cut the **broccoli** (see ingredients) into small florets and roughly chop the stalk. Wash and dry the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **broccoli**, tossing, until tender, **5-6 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**.



Serve up

Divide the beef and rosemary pie and garlicky greens between plates.

Enjoy!