



Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

35 Minutes



Ground Beef



Russet Potato



Thyme



Garlic



Mirepoix



Green Peas



Tomato Sauce



All-Purpose Flour



Soy Sauce



Cheddar Cheese, shredded



Cream Cheese

HELLO CHEDDAR MASH

Give your mash a boost of zippy flavour with a sprinkle of cheddar cheese!

Start here

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

Bust Out

Vegetable peeler, large oven-proof pan, measuring spoons, potato masher, strainer, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Mirepoix	113 g	227 g
Green Peas	113 g	227 g
Tomato Sauce	2 tbsp	4 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Cream Cheese	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



1 Prep and cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until the **potatoes** are fork-tender, 10-12 min.



2 Prep

While **potatoes** cook, strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Peel, then mince or grate **garlic**.



3 Cook beef and veggies

Heat a large oven-proof pan over medium heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Transfer **beef** to a plate. Heat the same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mirepoix**, **thyme** and **garlic**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.



4 Cook beef filling

Add **beef** and any **juices** (from the plate) to the pan. Add **tomato sauce** and sprinkle with **flour**. Cook, stirring often, until **veggies** and **beef** are coated, 1-2 min. Add **peas**, **soy sauce** and **¾ cup water** (dbl for 4 ppl). Bring to a boil over high heat. Reduce heat to medium and cook, stirring often, until **sauce** thickens and **veggies** are tender, 4-6 min. Season with **salt** and **pepper**.



5 Mash potatoes

When the **potatoes** are tender, drain and return to the same pot. Add **cream cheese**, **cheddar**, **¼ cup milk** and **1 tbsp butter** (dbl both for 4 ppl). Using a potato masher, mash together until creamy. Season with **salt** and **pepper**. (**NOTE:** If you don't have an oven-proof pan, transfer beef and veggie mixture at this point to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)



6 Finish and serve

When **beef and veggies** are done, top with **mashed potatoes**, spreading evenly over top. Broil in the **middle** of the oven until **potato topping** begins to brown, 4-5 min. Remove **cottage pie** from the oven and let stand for 5 min. Divide **cottage pie** between plates.

Dinner Solved!