



MEXICAN BEEF & CORN PIE

with Mashed Potato Topping & Sour Cream



Add a Mexican twist to cottage pie



Potato



Brown Onion



Garlic



Baby Spinach Leaves



Carrot



Sweetcorn



Beef Mince



Tex-Mex Spice Blend



Crushed & Sieved Tomatoes



Shredded Cheddar Cheese



Coriander



Sour Cream

Hands-on: 30 mins
Ready in: 40 mins

Switch up a traditional cottage pie with this Mexican-inspired version. We've added corn to the filling for a little sweetness, Tex-Mex spice blend for oodles of flavour and topped the potato crust with melted cheese.

Pantry Staples: Olive Oil, Butter, Milk

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **medium saucepan** • **large frying pan** • **medium baking dish**



1 GET PREPPED

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into 2cm chunks. Finely chop the **brown onion** and **garlic** (or use a garlic press). Roughly chop the **baby spinach leaves**. Grate the **carrot** (unpeeled). Drain the **sweetcorn**.



2 MAKE THE MASH

Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **butter**, **milk** and **salt** and mash with a potato masher or fork until smooth. Cover with a lid to keep warm.



3 MAKE THE FILLING

While the potato is cooking, preheat the grill to high. In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion**, **corn** and **carrot** and cook, stirring, until softened, **5 minutes**. Increase the heat to high and add the **beef mince**. Cook, breaking up with a spoon, until browned, **3-4 minutes**. Add the **Tex-Mex spice blend** and **garlic** and cook until fragrant, **1 minute**. Add the **crushed & sieved tomatoes**, chopped **baby spinach** and a **dash of water** and stir until the spinach is wilted, **2 minutes**. Season to taste with **salt** and **pepper**.



4 GRILL THE PIE

Transfer the **Mexican beef mixture** to a medium baking dish. Spoon over the mashed **potato**, then run a fork over the top to create an uneven surface. Sprinkle with the **shredded Cheddar cheese**. Transfer to the grill and cook until the cheese is golden and melted, **5-10 minutes**.



5 PREP THE GARNISH

While the pie is grilling, roughly chop the **coriander**.



6 SERVE UP

Divide the Mexican beef pie between plates and top with a dollop of **sour cream**. Sprinkle the adults' portions with the coriander.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	6
brown onion	1
garlic	4 cloves
baby spinach leaves	1 bag (120g)
carrot	1
sweetcorn	1 tin (300g)
butter*	60g
milk*	1/3 cup
salt*	1/2 tsp
beef mince	1 packet
Tex-Mex spice blend	2 sachets
crushed & sieved tomatoes	1 tin (400g)
shredded Cheddar cheese	1 packet (100g)
coriander	1 bunch
sour cream	2 packets (250g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3120kJ (746Cal)	436kJ (104Cal)
Protein (g)	45.3g	6.3g
Fat, total (g)	40.4g	5.6g
- saturated (g)	23.8g	3.3g
Carbohydrate (g)	46.1g	6.4g
- sugars (g)	14.7g	2.1g
Sodium (g)	1090mg	152mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

Hello@HelloFresh.co.nz

2019 | WK39

HelloFRESH