



Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

35 Minutes



Ground Beef



Russet Potato



Parsley and Thyme



Garlic



Mirepoix



Green Peas



Tomato Sauce Base



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 your broiler to high.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	690 g	1380 g
Parsley and Thyme	14 g	21 g
Garlic	6 g	12 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Tomato Sauce Base	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 74°C/165°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.

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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 **potatoes** are fork-tender, 10-12 min.



Finish beef filling

Add **tomato sauce base** and sprinkle with **flour**. Cook, stirring often, until **beef** and **veggies** 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, 5-6 min. Season with **salt** and **pepper**.



Prep

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



Mash potatoes

When **potatoes** are tender, drain and return to the same pot, off heat. Add **cream cheese**, **cheddar**, **half the parsley**, **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 to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)



Cook beef and veggies

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



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. Sprinkle **remaining parsley** over top.

Dinner Solved!