



# Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

35 Minutes



Ground Beef



Russet Potato



Parsley and Thyme



Garlic, cloves



Green Peas



Tomato Sauce Base



All-Purpose Flour



Soy Sauce



Cheddar Cheese, shredded



Beef Broth Concentrate



Mirepoix

## HELLO CHEDDAR MASH

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

## Start here

- Before starting, preheat the 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	14 g
Garlic, cloves	2	4
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
Beef Broth Concentrate	1	2
Mirepoix	113 g	227 g
Milk*	¼ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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. Add **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until **potatoes** are fork-tender, 10-12 min.



## Finish beef filling

Add **tomato sauce base** to the pan with **beef and veggies** and sprinkle with **flour**. Cook, stirring often, until **beef and veggies** are coated, 1-2 min. Add **peas**, **soy sauce**, **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Bring to a boil over high. Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly 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 fork-tender, drain and return them to the same pot, off heat. Mash **cheese**, **half the parsley**, **¼ cup milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt and pepper**. (**NOTE:** If you don't have an oven-proof pan, transfer beef filling to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)



## Start beef filling

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 filling** is done, top with **mashed potatoes**, spreading into an even layer. 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!