



Easy Cottage Pie

with Cheesy Cheddar Mashed Potatoes

35 Minutes

↔ Customized Protein

+ Add

↻ Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap



Ground Turkey
250 g | 500 g

↻ Swap



Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Russet Potato
3 | 6



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
½ tbsp | 1 tbsp



Cheddar Cheese, shredded
½ cup | 1 cup



Beef Broth Concentrate
1 | 2



Mirepoix
113 g | 227 g

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.

Pantry items | Milk, unsalted butter, salt, pepper

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

1



Cook potatoes

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

- Peel, then cut **potatoes** into 1-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.

2



Prep

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.

3



Start beef filling

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- 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** (2 tbsp) **butter**, then **mirepoix**, **thyme** and **garlic**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.
- Season with **salt** and **pepper**.

4



Finish beef filling

- Add **tomato sauce base**, then sprinkle **flour** over top. Cook, stirring often, until **beef** and **veggies** are coated, 1-2 min.
- Add **peas**, **soy sauce**, **broth concentrate** and **¾ cup** (1 ½ cups) **water**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly and **veggies** are tender, 3-4 min.
- Season with **salt** and **pepper**, to taste.
(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.)

5



Mash potatoes

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **cheese**, **half the parsley**, **¼ cup** (½ cup) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste.

6



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, 5 min.
- Divide **cottage pie** between plates. Sprinkle **remaining parsley** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Start turkey filling

Swap | **Ground Turkey**

If you've opted to get **turkey**, add **½ tbsp** (1 tbsp) **oil** to the pan, then **turkey**. Cook in the same way the recipe instructs you to cook the **beef**.** Disregard instructions to drain and discard excess fat.

3 | Start Beyond Meat® filling

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, add **½ tbsp** (1 tbsp) **oil** to the pan, then **patties**. Cook and plate it the same way as the **beef**, until golden-brown.**



Issue with your meal? Scan the QR code to share your feedback.

** Cook beef, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.