



Heritage Beef Pot Pie

with Apple Salad

Discovery

35 Minutes



Ground Beef



Puff Pastry



Yellow Potato



Thyme



Granny Smith Apple



Mirepoix



White Wine Vinegar



Spring Mix



All-Purpose Flour



Whole Grain Mustard



Beef Broth Concentrate

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, 2 large bowls, measuring cups, whisk, large pot, 8x8-inch baking dish

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Puff Pastry | 340 g | 680 g |
| Yellow Potato | 360 g | 720 g |
| Thyme | 7 g | 7 g |
| Granny Smith Apple | 1 | 2 |
| Mirepoix | 113 g | 227 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Spring Mix | 56 g | 113 g |
| All-Purpose Flour | 1 tbsp | 2 tbsp |
| Whole Grain Mustard | 1 tbsp | 2 tbsp |
| Beef Broth Concentrate | 1 | 2 |
| 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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Prep

Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl). Cut **potatoes** into ¼-inch pieces.



Bake pie

Transfer **beef mixture** to an 8x8-inch baking dish (9x13-inch for 4 ppl), then place baking dish on a baking sheet. Unroll **puff pastry** and discard wax paper. Lay **puff pastry** over top of the **filling**, then crimp the edges of **puff pastry** to the side of baking dish. Brush top of **pastry** with **1 tsp oil** (dbl for 4 ppl). Sprinkle **remaining thyme** over top, then season with **salt and pepper**. Using a knife, make three small slits into top of **pastry** (6 slits for 4 ppl). Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 20-25 min.



Start filling

Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mirepoix, potatoes** and **half the thyme**. Season with **salt and pepper**. Cook, stirring occasionally, until **veggies** and **potatoes** soften slightly, 4-5 min. Transfer **veggies** to a large bowl.



Marinate apples

While **pie** bakes, cut **apple** into ¼-inch matchsticks. Add **vinegar, mustard** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine. Add **apples**, then stir to combine. Set aside.



Finish filling

Reduce heat to medium, then add **beef** to the pot. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Sprinkle **flour** over top. Stir until **beef** is coated, 1 min. Add **broth concentrate, softened veggies** and **1 cup water** (dbl for 4 ppl). Bring to a simmer and cook until **sauce** thickens slightly, 1-2 min.



Finish and serve

Allow **pie** to cool slightly before serving, 4-5 min. While **pie** cools, add **spring mix** to the large bowl with **apples**, then toss to combine. Divide **beef pie** and **salad** between plates.

Dinner Solved!