



Rustic Bison and Mushroom Cottage Pie

with Fresh Salad

Discovery Special 40 Minutes



Lean Ground Bison



Russet Potato



Tomato Sauce Base



Mirepoix



Baby Spinach



Beef Broth Concentrate



Gravy Spice Blend



Mixed Mushrooms



Thyme



White Cheddar Cheese, shredded



Roma Tomato



Red Wine Vinegar

HELLO MIXED MUSHROOMS

A delicious, savoury combo of cremini, button and velvet oyster mushrooms!

Start here

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

Bust out

Vegetable peeler, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan, 8x8-inch baking dish, colander

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Russet Potato	460 g	920 g
Tomato Sauce Base	2 tbsp	4 tbsp
Mirepoix	227 g	454 g
Baby Spinach	56 g	113 g
Beef Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Mixed Mushrooms	200 g	400 g
Thyme	7 g	14 g
White Cheddar Cheese, shredded	1 cup	2 cup
Roma Tomato	80 g	160 g
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	4 tbsp	8 tbsp
Milk*	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
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.

Contact

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Make mashed potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 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.
- Meanwhile, strip a few **thyme leaves** from stems, then finely chop **½ tsp** (dbl for 4 ppl).
- Once **potatoes** are boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Assemble and bake pie

- Once simmering, cook, stirring occasionally, until **mixture** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.
- Transfer **filling** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Dollop **mashed potatoes** over **filling**, then spread into an even layer. Sprinkle **cheese** evenly over top, then sprinkle with as much **remaining thyme** as desired.
- Bake **cottage pie** in the **middle** of the oven until **filling** is bubbling around the sides, 12-14 min. (**TIP:** For a golden top, turn the oven to broil and move the pie to the top of the oven to broil for 1-2 min. Keep an eye on the pie so it doesn't burn!)



Prep and cook mushrooms

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, thinly slice **mushrooms**.
- When the pan is hot, add **1 ½ tsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**.
- Transfer **mushrooms** to a plate.



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **remaining vinegar**, **1 ½ tsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When **cottage pie** is done, add **spinach** and **tomatoes** to the bowl with **vinaigrette**, then toss to combine.



Start filling

- Return the same pan to medium-high. When hot, add **½ tsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **bison** and **mirepoix**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.
- Add **1 tsp thyme** (dbl for 4 ppl) and **tomato sauce base**. Sprinkle **Gravy Spice Blend** into the pan. Cook, stirring often, until **bison** and **mirepoix** are coated, 30 sec.
- Add **mushrooms**, **broth concentrate**, **1 cup water**, **½ tsp vinegar** and **¼ tsp sugar** (dbl all for 4 ppl) to the pan. Cook, stirring often, until **filling** is combined and comes to a simmer.



Finish and serve

- Allow **pie** to cool for 2-3 min before serving.
- Divide **cottage pie** between plates.
- Serve **salad** alongside.

Dinner Solved