



Classic Cottage Pie

with tender charred green beans

Family 30-35 mins

5



Beef Mince



Potatoes



Red Wine Jus



Onion



Garlic



Italian Herbs



Green Beans



Passata



Hello Muscat

Pantry Items: Oil, Salt, Pepper, Butter, Milk (Optional), Water

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater, oven dish, pan with lid, potato masher

Ingredients

| | 2P | 4P |
|---------------|----------|-----------|
| Beef Mince | 250 g | 500 g |
| Potatoes | 3 units | 6 units |
| Red Wine Jus | 1 sachet | 2 sachets |
| Onion | 1 unit | 2 units |
| Garlic | 2 units | 4 units |
| Italian Herbs | ½ sachet | 1 sachet |
| Green Beans | 150 g | 300 g |
| Passata | 1 pack | 2 packs |
| Hello Muscat | 1 sachet | 2 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-------------------------|
| for uncooked ingredients | 698.5 g | 100 g |
| Energy (kJ/kcal) | 2987.4 kJ/ 714 kcal | 427.7 kJ/ 102.2 kcal |
| Fat (g) | 28 g | 4 g |
| Sat. Fat (g) | 10.1 g | 1.4 g |
| Carbohydrate (g) | 81.9 g | 11.7 g |
| Sugars (g) | 14.8 g | 2.1 g |
| Protein (g) | 33.9 g | 4.9 g |
| Salt (g) | 4.4 g | 0.6 g |

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Make the Mash

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Boil a pot of **salted water** for the **potatoes**.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Once boiling, add the **potatoes** to the **water** and cook until fork tender, 15-20 mins.
- Once cooked, drain in a colander and return to the pot, off the heat. Add a knob of **butter** and a splash of **milk** or **water** and mash until smooth. Season with **salt** and **pepper**.



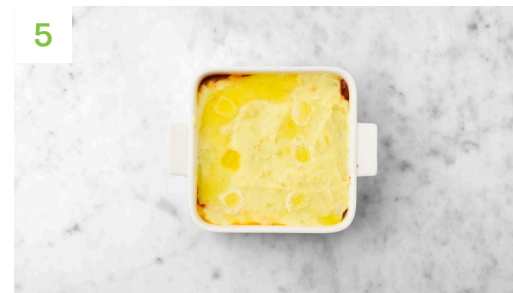
Make the Filling

- Return the pan to medium-high heat.
- Fry the **mince** and **onion** until browned, stirring occasionally, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince.
- Break the **beef** up as it cooks. Season with **salt** and **pepper**.
- Add the **passata**, **garlic**, **muscat** and **half** the **Italian herbs** (double for 4p). Fry for 1 min.
- Pour in the **red wine jus**. Simmer until thickened, 5-6 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



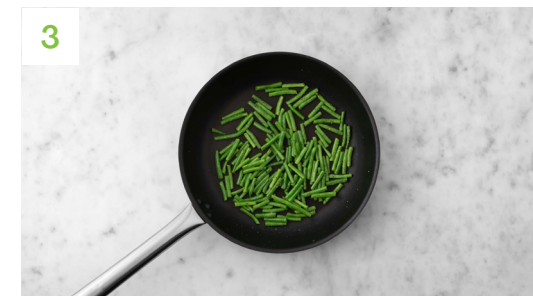
Get Prepped

- While the **potatoes** cook, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Trim the **green beans**.



Assemble the Pie

- Once the **mince** is ready, taste and season with **salt** and **pepper** if needed. Add a splash of **water** if you feel it's too dry.
- Transfer the **mince** to an appropriately-sized oven dish.
- Top with an even layer of mashed **potato**.
- Take 2 tbs **butter** (double for 4p), cut into small pieces and evenly distribute over the top of the mash.
- Pop the dish in the oven and allow the **butter** to melt, 5-6 mins.



Fry the Beans

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **green beans** and fry until starting to char, 2-3 mins.
- Add a splash of **water** and immediately cover with a lid or some foil.
- Cook until the **green beans** are tender, 4-5 mins.
- Remove from pan and cover to keep warm. Give your pan a quick wipe.



Divide and Serve

- When everything's ready, carefully remove the cottage pie from the oven.
- Share the piping hot pie between plates.
- Serve the tender **green beans** alongside.

Enjoy!