



Classic Cottage Pie

with tender charred green beans

30 – 35 mins

1



Beef Mince



Potatoes



Red Wine Jus



Onion



Garlic



Italian Herbs



Green Beans



Passata



Hello Muscat



Carrot

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



Rate your recipe!

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	240 g	480 g
Potatoes	600 g	1200 g
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
Carrot	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	768.5 g	100 g
Energy (kJ/kcal)	2840.9 kJ/ 679 kcal	369.7 kJ/ 88.4 kcal
Fat (g)	20.5 g	2.7 g
Sat. Fat (g)	8.7 g	1.1 g
Carbohydrate (g)	90.3 g	11.8 g
Sugars (g)	23.2 g	3 g
Protein (g)	32.8 g	4.3 g
Salt (g)	3.2 g	0.4 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.

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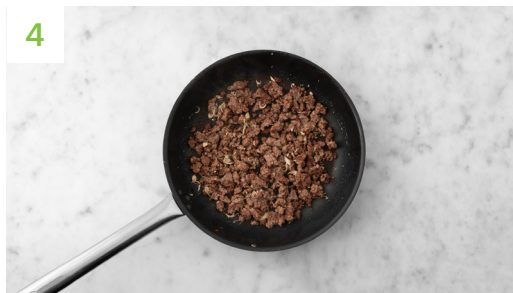


You can recycle me!



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, 12-18 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**. Mash until smooth. Season with **salt** and **pepper**.



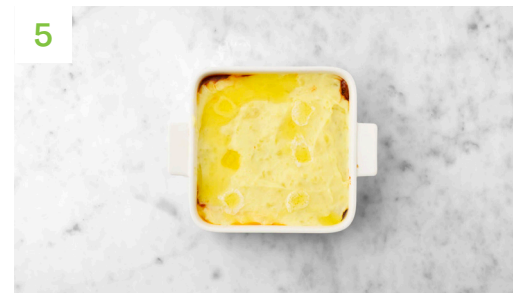
Simmer the Sauce

- Add the **mince** and **onion** to the pan and fry 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 **carrot**, **passata**, **garlic**, **muscat** and **half** the **Italian herbs** (double for 4p). Fry until fragrant, 1 min.
- Pour in the **red wine jus**. Simmer until thickened, 5-8 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



Get Prepped

- Meanwhile, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Trim the **green beans**.
- Trim the **carrot** and quarter lengthways (no need to peel). Chop widthways into ½ cm pieces.



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 a layer of mashed **potato**. Use the back of a spoon to evenly spread it out.
- Take 2 tbs **butter** (double for 4p), cut into small pieces and distribute over the top of the mash.
- Pop the dish in the oven and allow the **butter** to melt, 5-6 mins.



Fry the Green Beans

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **green beans** until starting to char, 2-3 mins.
- Add a splash of **water** and 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 then return to medium-high heat.



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!