



# Classic Cottage Pie

with vibrant green peas

30 – 35 mins

1



Beef Mince



Potatoes



Red Wine Jus



Onion



Garlic



Italian Herbs



Passata



Hello Muscat



Carrot



Peas

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



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## 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, 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
Passata	1 pack	2 packs
Hello Muscat	1 sachet	2 sachets
Carrot	1 unit	2 units
Peas	120 g	240 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	767.5 g	100 g
Energy (kJ/kcal)	3343 kJ/ 799 kcal	435.6 kJ/ 104.1 kcal
Fat (g)	32.1 g	4.2 g
Sat. Fat (g)	16.2 g	2.1 g
Carbohydrate (g)	91.2 g	11.9 g
Sugars (g)	24.2 g	3.2 g
Protein (g)	34.7 g	4.5 g
Salt (g)	3.2 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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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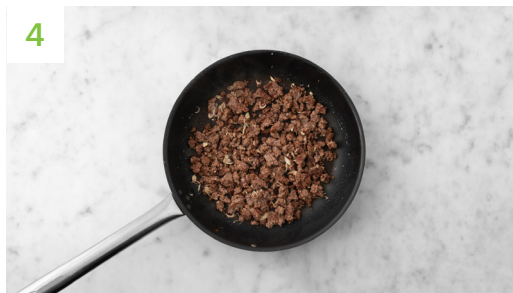


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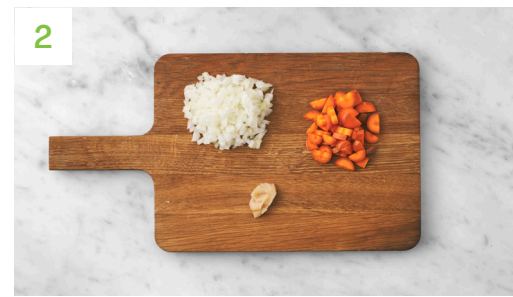
### Make the Mash

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Place them in a pot. Cover with water, season with **salt**, bring to the boil and cook until fork tender, 12-18 mins.
- Once cooked, drain in a colander (reserving a little cooking **water**) and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or cooking **water**. Mash until smooth. Season with **salt** and **pepper**.



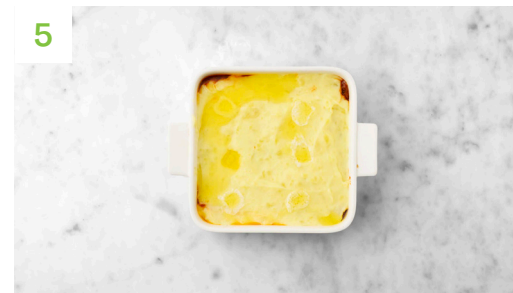
### Simmer the Sauce

- Place a pan over medium-high heat with a drizzle of **oil**.
- Fry the **mince** and **onion** until browned, stirring occasionally, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- 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.



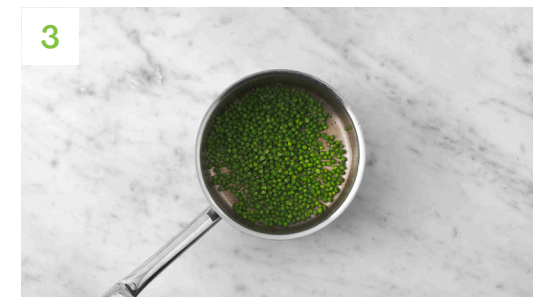
### Get Prepped

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



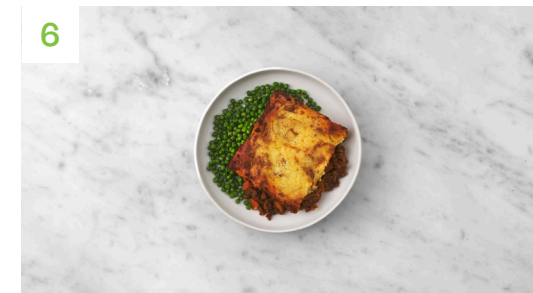
### Assemble the Pie

- 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.



### Boil the Peas

- Boil a small pot of **water** for the **peas**.
- Once boiling, add the **peas**.
- Cook until softened, 1-2 mins.
- Once cooked, drain in a colander and return to the pot, off the heat. Season with **salt** and **pepper**.



### Divide and Serve

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

Enjoy!