



# Classic Cottage Pie

with vibrant green peas

30 – 35 mins

2



Irish Beef Mince



Potatoes



Red Wine Jus



Onion



Garlic



Italian Herbs



Passata



Hello Muscat



Carrot



Peas

Pantry Items: Butter, Oil, Salt, Pepper, 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.

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

## Cooking tools you will need

Colander, grater, oven dish, potato masher

## Ingredients

	2P	4P
Irish 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

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	435.6 kJ/104.1 kcal
Fat (g)	4.2 g
Sat. Fat (g)	2.1 g
Carbohydrate (g)	11.9 g
Sugars (g)	3.2 g
Protein (g)	4.5 g
Salt (g)	0.4 g

See site or app for detailed nutritional info.

## Allergens

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

## Contact

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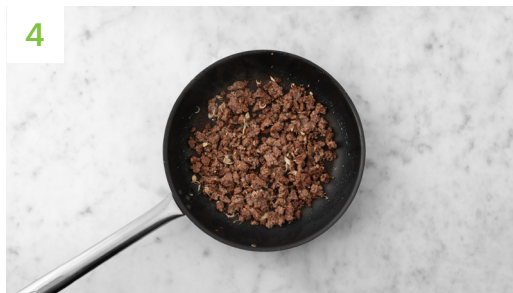


You can recycle me!



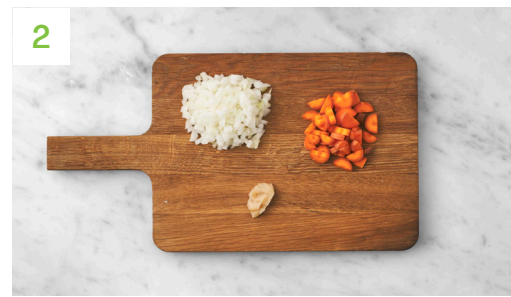
### Make the Mash

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Place in a pot, cover with **water** and 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**. Cover to keep warm.



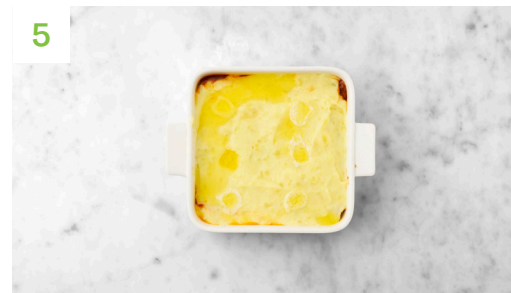
### Simmer the Sauce

- 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** a sachet of **Italian herbs** (per 2P). 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 tbsps **butter** (per 2P), 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!