



Cottage Pie

With Potato and Parsnip Crust



40-50min



2 Portions

We've boosted the veggies of this winter classic, adding peas to the savoury mince and parsnip to the mashed potato topping, making this a fantastically balanced dinner. By grilling instead of baking the dish, we've also shaved the cooking time while still achieving that magical scorched crust. To shorten the cooking time even further, make the meat sauce a day ahead, leaving you just the mash ...

What we send

- vegetable stock
- 1 celery stick and parsley
- cottage pie sauce (tomato paste, Worcestershire sauce)
- green peas
- desiree potatoes
- grass-fed beef mince
- brown onion
- carrot
- parsnip

*The remainder of this ingredient won't be used in this recipe.

What you'll require

- butter ⁷
- Dijon mustard ¹⁷
- milk ⁷
- olive oil
- plain flour ¹
- sea salt and pepper
- water

Utensils

- medium saucepan
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Our recipes now come in 2 sizes: 2P = 2 portions | 4P = 4 portions. Including parsley stems will add texture and improve the flavour of your dish.

Allergens

Gluten (1), Milk (7), Sulphites (17).
May contain traces of other allergens.

Nutrition per serving

Energy 715.0kcal, Fat 36.1g, Proteins 38.6g, Carbs 51.0g



1. Start mash

Peel and cut the **potatoes** and **parsnip(s)** into 3cm chunks. Place in a medium saucepan and cover with **water**. Season with **salt** and bring to the boil. Cook for 10 mins or until tender. Drain and return to the pan.



2. Prepare vegetables

Meanwhile, peel the **carrot** and **onion**, and finely chop with the **celery** and the **parsley**, including the stems.



3. Cook vegetables

Heat the **oil** in a large deep frypan over medium-high heat. Cook the **carrot**, **onion** and **celery** for 6-8 mins until lightly golden, stirring occasionally.



4. Add beef

Add the **beef mince** and cook for 4 mins or until browned, stirring to break up any lumps. Stir in the **flour** and cook for a further 30 secs.



5. Make sauce

Preheat oven grill to high. Crumble__ vegetable stock__ (use 1 cube for 2P | 2 cubes for 4P** see cooking tip) into beef mixture. Stir in the **cottage pie sauce**, **mustard** and the **boiling water**, and bring to a simmer. Cook for 5 mins or until sauce thickens. Season with **salt and pepper**, then stir in the **peas** and most of the **parsley**.



6. Finish mash

Add **milk** and half the **butter** to the potato mixture and mash until smooth. Season with **salt and pepper**. Spoon beef mixture into an ovenproof dish (1L for 2P | 2L for 4P). Spoon over mash. Rough up surface with a fork and dot with remaining chopped **butter**. Place under grill for 5 mins or until golden. Scatter over remaining **parsley** to serve.