

DINNERLY

Cottage Pie with Beef and Peas



30-40 minutes



2 Servings

Who doesn't love cottage pie? Our version is enriched with stock, tomato paste and Dijon mustard, loaded with carrots and peas, and topped with buttery mash - and destined to be demolished.

WHAT WE SEND

- green peas
- beef mince
- chicken-style stock cubes
- potato
- tomato paste
- carrots

WHAT YOU NEED

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

TOOLS

- 1.5L (6 cup) baking dish
- large deep frypan
- large saucepan
- potato masher

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 780kcal, Fat 35.1g, Carbs 68.1g, Proteins 39.9g



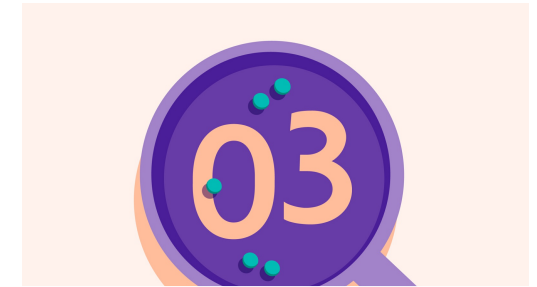
1. Cook mash

Bring a large saucepan of salted water to the boil. Peel and cut the **potatoes** into 3cm chunks. Cook the potato in the pan of boiling water for 10 mins or until tender. Drain and return to the pan, then add **20g butter** and **1 tbs olive oil** and roughly mash. Season with **salt and pepper**.



2. Prep vegetables

Meanwhile, peel and coarsely chop the **carrots**. Crush or finely chop **2 garlic cloves**. Crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, pour over **180ml (¾ cup) boiling water** and stir to dissolve.



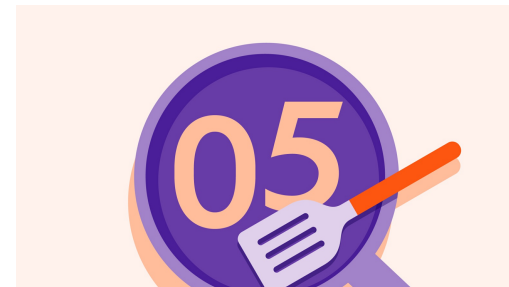
3. Cook beef

Heat **1 tbs olive oil** in a large deep frypan over medium-high heat. Cook the **garlic** and **carrot**, stirring occasionally, for 3-5 mins until lightly golden. Add the **beef** and cook, breaking up with a wooden spoon, for 4 mins or until browned. Sprinkle over **1 tbs plain flour** and stir in with the **tomato paste** and **1 tbs Dijon mustard**.



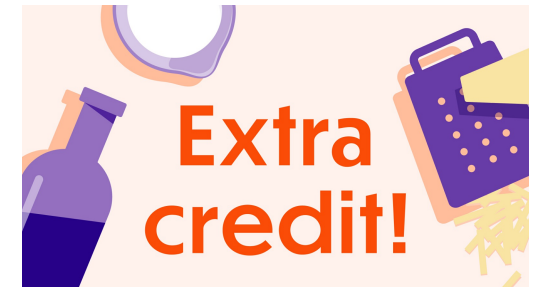
4. Add stock and simmer

Add the **stock** and simmer for 15 mins or until thickened, stirring occasionally. Drain and rinse the **peas**, then stir into the beef mixture. Transfer to a 1.25L (5-cup) baking dish and spoon over the **mash**. Using a fork, roughen up the surface, then dot with **10g butter**.



5. Get ready to serve

Heat the oven grill to high. Grill the **cottage pie** for 6-8 mins until golden. Serve directly from the dish.



6. Kitchen hack

Blanch some beans and broccolini for delicious crunch to serve on the side.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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