

# DINNERLY



## Cottage Beef Pie with Crispy Bread Topping and Garden Salad



30-40 minutes



2 Servings

Who doesn't love cottage pie? Our version tops traditional beef ragu with a layer of garlicky sourdough bread and is destined to be demolished.

## WHAT WE SEND

- 1 onion
- 1 carrot
- 2 chicken-style stock cubes
- beef mince
- 1 sourdough baby baguette <sup>1,6</sup>
- 100g mixed salad leaves

## WHAT YOU NEED

- boiling water
- butter <sup>7</sup>
- olive oil
- tomato paste

## TOOLS

- 1L (4 cup) baking dish
- medium saucepan
- small saucepan

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

## ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 605kcal, Fat 32.7g, Carbs 32.8g, Proteins 41.7g



### 1. Prep ingredients

Preheat the oven to 200C. Finely chop the **onion**. Peel the **carrot** and cut into 1cm chunks. Crush or finely chop **1 garlic clove**. Crumble **1 stock cube** (the remaining stock cube won't be used in the dish) into a heatproof jug. Add **250ml (1 cup) boiling water** and stir to dissolve.



### 2. Start cooking

Heat **1 tbs olive oil** in a medium saucepan over medium heat. Add the **onion, carrot** and **half the garlic**, season with **salt and pepper** and cook, stirring, for 5 mins or until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a wooden spoon, for 3-4 mins until browned.



### 3. Add stock and simmer

Stir the **stock** and **2 tbs tomato paste** into the mince mixture. Bring to the boil, then reduce the heat to medium and cook for 10 mins or until thickened.



### 4. Bake pie

Meanwhile, thinly slice the **bread**. Melt **25g butter** with the **remaining garlic** in a small saucepan over medium heat. Transfer the **beef filling** to a 1L (4 cup) baking dish. Put the **bread** on top, overlapping the slices. Brush the top with the **garlic butter** and bake for 15 mins or until the bread is crisp and golden.



### 5. Serve up

Divide the **cottage beef pie** and **salad leaves** among plates.



### 6. Make it cheesy

Grate a little parmesan and scatter over the buttered bread slices before cooking to create a delicious cheesy-garlic bread topper. Use the bread to scoop up the beef filling or simply eat with knives and forks.