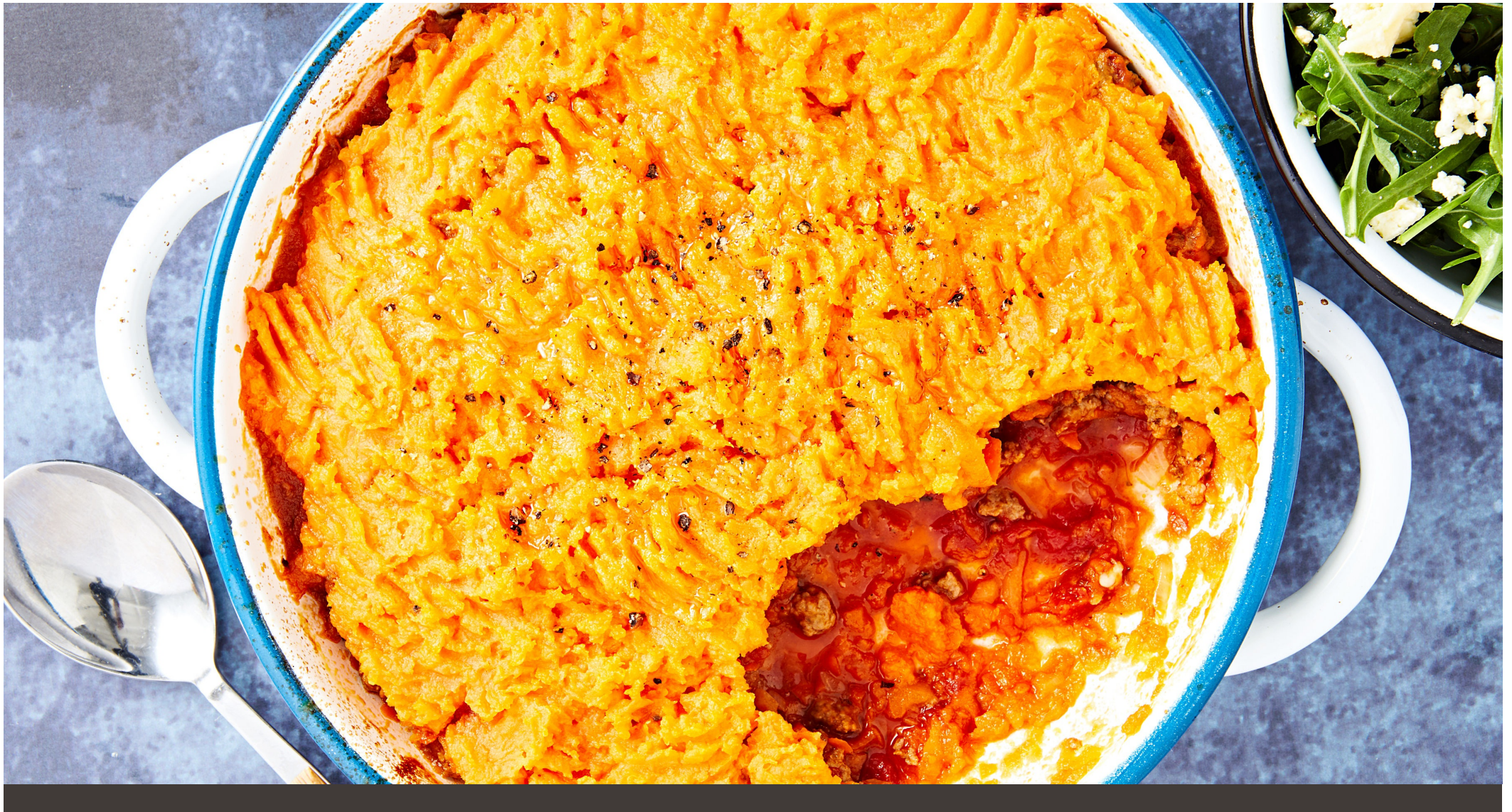


# MARLEY SPOON



## Lamb Cottage Pie

with Sweet Potato Mash



20-30min



4 Portions

This heartwarming and delicious cottage pie is as comforting as a hug from Grandma. The buttery sweet potato topping adds a luscious decadence and boosts the veggie count. But the best part is the speed - using a couple of clever shortcuts this version is super quick version is perfectly suited to busy weeknight cooking.

## What we send

- diced tomatoes
- feta <sup>7</sup>
- lamb mince
- rocket leaves
- dried oregano
- carrot
- garlic
- onion
- sweet potato

## What you'll require

- balsamic vinegar <sup>17</sup>
- butter <sup>7</sup>
- extra virgin olive oil
- olive oil
- sea salt and pepper
- sugar

## Utensils

- 1.5L (6 cup) baking dish
- box grater
- large saucepan
- oven tray
- potato masher

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

Evaporate that moisture, as dry spuds make fluffy mash. ~Creating a textured crust will help it crisp under the grill.

## Allergens

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

## Nutrition per serving

Energy 670kcal, Fat 32.9g, Carbs 56.6g, Proteins 28.3g



1. x

x



2. x

x



3. x

x



4. x

x



5. x

x



6. x

x