

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 ^{1,6}
- 100g mixed salad leaves

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

WHAT YOU NEED

- 1 garlic clove
- 250ml (1 cup) boiling water
- 1 tbs olive oil
- 2 tbs tomato paste
- 25 g butter ⁷

TOOLS

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

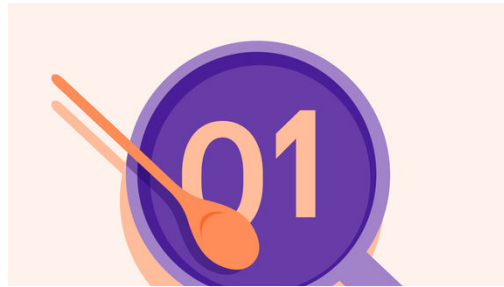
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

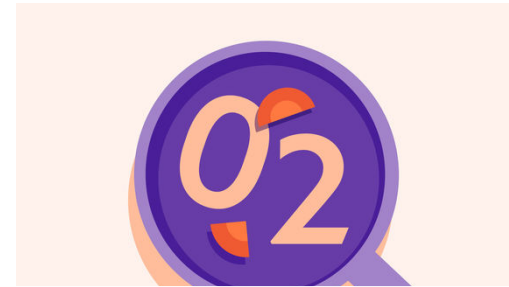
NUTRITION PER SERVING

Energy 605kcal, Fat 33.7g, Carbs 31.6g, Proteins 40.2g



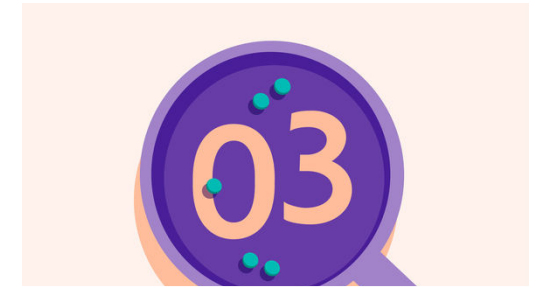
1. Prep ingredients

Preheat the oven to 200C. Finely chop the **onion**. Peel the **carrot**, then cut into 1cm chunks. Crush or finely chop **1 garlic clove**. Crumble **1 stock cube*** into a heatproof jug. Add **250ml (1 cup) boiling water** and stir to dissolve.



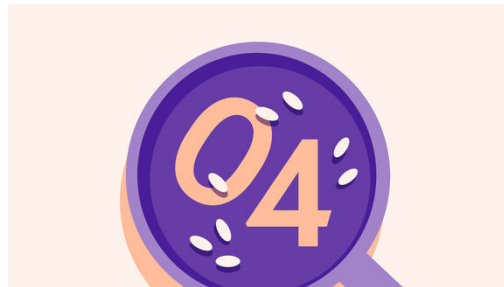
2. Start cooking

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.



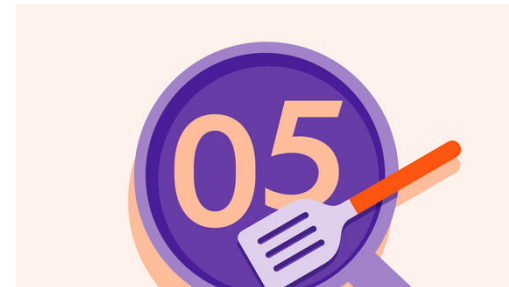
3. Add stock and simmer

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.



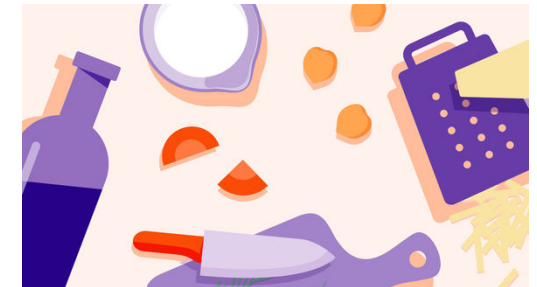
4. Bake pie

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. Use the **bread** to scoop up the beef filling or eat with knives and forks.



6. Make it cheesy

Scatter a little grated parmesan over the buttered bread slices before cooking to create a cheesy-garlic bread topper.