



Anushka's Dauphinoise Topped Cottage Pie

with Beef, Carrot and Italian Style Cheese

Chef's Pick 40-45 Minutes • 2 of your 5 a day

10



Carrot



Garlic Clove



Potatoes



Beef Mince



Tomato Passata



Red Wine Stock Paste



Creme Fraiche



Chicken Stock Paste



Grated Hard Italian Style Cheese



Bacon Lardons

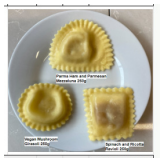
Pantry Items

Oil, Salt, Pepper, Sugar

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!



Anushka's Dauphinoise Topped Cottage Pie has been specially selected as part of our Chef's Pick recipe range. Hearty and warming, cottage pie - in Anushka's words - is "a hug on a plate", and this dish combines those traditional flavours together with creamy dauphinoise. A super tasty addition to your midweek menu to cosy up with.

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, peeler, frying pan, colander and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Carrot**	1	1½	2
Garlic Clove**	3	4	6
Potatoes	450g	700g	900g
Beef Mince**	240g	360g	480g
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14	28g	42g	56g
Crema Fraiche** 7	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** 7 8	20g	40g	40g
Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	642g	100g	687g	100g
Energy (kJ/kcal)	3457 /826	538 /129	3945 /943	574 /137
Fat (g)	47.3	7.4	56.5	8.2
Sat. Fat (g)	25.3	3.9	28.2	4.1
Carbohydrate (g)	68.4	10.7	69.3	10.1
Sugars (g)	17.3	2.7	17.3	2.5
Protein (g)	38.7	6.0	46.4	6.8
Salt (g)	3.79	0.59	5.02	0.73

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**.

Meanwhile, trim the **carrot**, then quarter lengthways (no need to peel). Slice widthways into pieces about ½ cm thick.

Peel and grate the **garlic** (or use a garlic press). Peel and slice the **potatoes** into 1cm thick rounds.

Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins.



Make the Creamy Sauce

Once the **potatoes** are cooked, carefully drain in a colander.

Wipe out the (now empty) saucepan and return to medium heat with a drizzle of **oil**. Once hot, add the remaining **garlic** and cook until fragrant, 30 secs.

Stir in the **creme fraiche**, **chicken stock paste** and **water for the sauce** (see pantry for amount). Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



Fry the Beef and Carrot

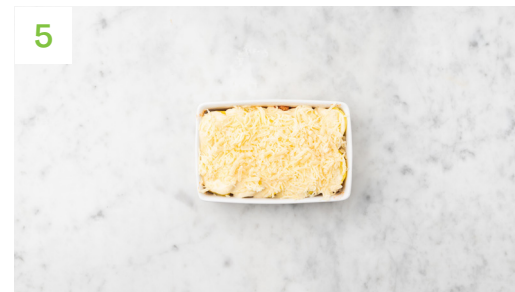
Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **beef mince** and **carrot** to the pan and fry until browned, 5-6 mins. Use a spoon to break the **mince** up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

CUSTOM RECIPE

If you're adding **bacon**, add it to the pan with the **beef** and **carrot**. Fry for the same amount of time, then continue as instructed. **IMPORTANT:** Wash your hands and utensils after handling raw meat. Cook it thoroughly.



Make your Dauphinoise Pie

Once the **beef mixture** is ready, spoon into an appropriately sized ovenproof dish.

Carefully lay the **cooked potato slices** in layers over the top, then pour over the **creamy sauce**. Sprinkle over the **hard Italian style cheese**.

Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** Put the dish onto a baking tray to catch any drips.



Simmer the Filling

Once browned, add **half** the **garlic** to the **mince** and cook for 1 min.

Stir in the **passata**, **red wine stock paste** and **sugar** (see pantry for amount). Lower the heat and simmer until thickened, 4-5 mins.



Serve

Once ready, share the **dauphinoise cottage pie** out between your plates and tuck in.

Enjoy!