



Beef Mince, Bean and Red Wine Hotpot with Cheddar Cheese and Tenderstem® Broccoli

Calorie Smart 35-40 Minutes • 2 of your 5 a day • Under 650 Calories

25



Baking Potato



Garlic Clove



Echalion Shallot



Beef Mince



Mixed Beans



Tomato Passata



Sun-Dried Tomato Paste



Red Wine Stock Paste



Mature Cheddar Cheese



Tenderstem® Broccoli

Pantry Items
Sugar

Before you start

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

Cooking tools

Saucepan, garlic press, frying pan, colander, potato masher, grater, ovenproof dish, lid and aluminium foil.

Ingredients

	2P	3P	4P
Baking Potato	1	2	2
Garlic Clove**	1	1	2
Echalion Shallot**	1	1	2
Beef Mince**	120g	180g	240g
Mixed Beans	1 carton	1½ cartons	2 cartons
Tomato Passata	1 carton	1½ cartons	2 cartons
Sun-Dried Tomato Paste	1 sachet	1½ sachets	2 sachets
Red Wine Stock Paste 14	1 sachet	1½ sachets	2 sachets
Sugar for the Sauce*	½ tsp	½ tsp	1 tsp
Water for the Sauce*	50ml	100ml	150ml
Mature Cheddar Cheese** 7	45g	75g	90g
Tenderstem® Broccoli**	80g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	544g	100g
Energy (kJ/kcal)	2269/542	417/100
Fat (g)	21.1	3.9
Sat. Fat (g)	9.7	1.8
Carbohydrate (g)	50	9.2
Sugars (g)	12.2	2.3
Protein (g)	32.9	6
Salt (g)	3.09	0.57

Nutrition for uncooked ingredients based on 2 person recipe.
PersonalPoints™ values based on low-cal cooking spray oil.

Allergens

7) Milk 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, 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.

Having trouble with your WW QR code? You can type this recipe name into the search bar in the WW app to see your unique PersonalPoints™ value.

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Get Prepped

Bring a large saucepan of **water** with ½ **tsp salt** to the boil.

Slice the **potatoes** into 1cm thick rounds (no need to peel). Peel and grate the **garlic** (or use a garlic press). Halve, peel and chop the **shallot** into small pieces.

Once boiling, add the **potato slices** to the **water** and simmer until you can easily slip a knife through, 8-12 mins. Drain in a colander.



Assemble and Grill

While the **beef** simmers, grate the **Cheddar**. Halve any thick **broccoli stems** lengthways.

Spoon the **beef** into an appropriately sized ovenproof dish when ready, then layer the **cooked potato slices** over the top.

Sprinkle over the **cheese**, then grill until golden and bubbling, 5-6 mins.



Fry Time

Meanwhile, preheat your grill to high.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When the **oil** is hot, add the **beef mince** and **shallot**.

Stir-fry until the **mince** is browned and the **shallot** is softened, 5-6 mins. Use a spoon to break up the **mince** 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.

While the **beef** cooks, drain and rinse the **mixed beans** in a sieve.



Cook the Broccoli

Meanwhile, wipe out the **mince** frying pan and pop it back on medium-high heat with a drizzle of **oil**.

When hot, add the the **Tenderstem® broccoli** and stir-fry for 2-3 mins, then add a splash of **water**.

Pop a lid on the pan, or cover in foil, and cook until tender, a further 2-3 mins. Season with **salt** and **pepper**.



Add the Flavour

Add the **garlic** to the **mince** and stir-fry until fragrant, 30 secs.

Stir in the **passata**, **mixed beans**, **sun-dried tomato paste**, **red wine stock paste**, **sugar** and **water for the sauce** (see ingredients for both amounts). Roughly crush **half** the **beans** in the pan with the back of a fork or potato masher.

Bring to the boil, then reduce the heat and simmer until thickened, 5-6 mins, stirring occasionally.

Remove from the heat, then taste and season with **salt** and **pepper** if needed. **IMPORTANT:** The **mince** is cooked when no longer pink in the middle.



Serve

When the **hotpot** is ready, allow to stand for 2 mins, then serve with the **Tenderstem® broccoli** alongside.

Enjoy!

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