



Colcannon Cottage Pie with Cheese

Classic 45 Minutes • 1 of your 5 a day

N° 2



Potato



Kale



Beef Mince



Carrot



Onion



Garlic Clove



Spring Onion



Cheddar Cheese



Red Wine
Jus Paste

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Cutting Board, Knife, Frying Pan, Garlic Press, Grater, Colander, Potato Masher and Ovenproof Dish.

Ingredients

	2P	3P	4P
Potato**	450g	700g	900g
Kale**	100g	100g	200g
Beef Mince**	240g	360g	480g
Carrot**	1	2	2
Onion**	1	1	2
Garlic Clove	1	2	2
Spring Onion**	1	2	2
Cheddar Cheese 7)**	60g	90g	120g
Water for the Sauce*	200ml	300ml	400ml
Red Wine Jus Paste 10) 14)	22g	30g	44g

*Not Included **Store in the Fridge

Nutrition

	Per serving 550g	Per 100g 100g
for uncooked ingredient	550g	100g
Energy (kJ/kcal)	2676 / 640	487 / 116
Fat (g)	30	5
Sat. Fat (g)	15	3
Carbohydrate (g)	52	10
Sugars (g)	9	2
Protein (g)	42	8
Salt (g)	1.86	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1



Get Started

Preheat your oven to 200°C. Put a large saucepan of **water** on to boil. Chop the **potatoes** (no need to peel) into 2cm chunks. Once the **water** is boiling, add ½ tsp of **salt** and the **potatoes**. Cook for 7-8 mins, then add the **kale** to the pan. Cook for a further 5-8 mins until the **potatoes** and **kale** are tender. **TIP:** The potatoes are cooked when you can easily slip a knife through.

2



Cook the Beef

Meanwhile, heat a drizzle of **oil** in a large frying pan on a medium heat. When hot, add the **beef mince**, season with **salt** and **pepper** and cook until browned, 4-5 mins. Break the **mince** up with a spoon as it cooks. **IMPORTANT:** Wash your hands and equipment after handling raw mince. While the **beef** cooks, trim the **carrot** and quarter lengthways (no need to peel). Chop widthways into small pieces. Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Trim and thinly slice the **spring onions**. Grate the **Cheddar**.

3



Cook the Veg

Once the **mince** is browned, add the **onion** and **carrot** and cook until softened, 4-5 mins. Next, stir in the **garlic** and cook for a further minute. Add the **water** (see ingredients for amount) and **red wine jus paste**. Bring to the boil and reduce the heat to simmer until you have a glossy thick **sauce**, 5 mins. Season to taste with **salt** and **pepper**.

4



Make the Colcannon

When cooked, drain the **potatoes** and **kale** in a colander. Return to the pan and mash with a **potato** masher until smooth. Stir through the **spring onion** and **half** of the **Cheddar** and season to taste with **salt** and **pepper**. **TIP:** Add some milk and butter if you have any.

5



Assembly

Transfer the **beef mix** to an ovenproof dish (we used a 20x20cm dish for 2). Top evenly with the **colcannon** and sprinkle over the remaining **Cheddar**. Bake on the top shelf of your oven until the **cheese** has melted and starting to brown, 15-20 minutes.

6



Time to Serve

Once the pie is bubbling hot and the **cheese** melted, carefully remove from the oven and share between your plates.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.