



Graveyard Beef and Onion Pie

with Cheesy Mashed Potato Top and Green Beans

Halloween 35-45 Minutes • 1 of your 5 a day

10



Potatoes



Onion



Green Beans



Garlic Clove



Beef Mince



Dried Rosemary



Red Wine Jus Paste



Onion Marmalade



Grated Hard Italian Style Cheese

Pantry Items
Oil, Salt, Pepper

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, baking tray, garlic press, frying pan, colander, potato masher and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Onion**	1	2	2
Green Beans**	150g	200g	300g
Garlic Clove**	3	5	6
Beef Mince**	240g	360g	480g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Red Wine Jus Paste 10 14	15g	22g	30g
Onion Marmalade	20g	30g	40g
Grated Hard Italian Style Cheese** 7 8	25g	30g	40g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2444 / 584	466 / 111
Fat (g)	24.8	4.7
Sat. Fat (g)	11.2	2.1
Carbohydrate (g)	55.9	10.7
Sugars (g)	13.8	2.6
Protein (g)	39.9	7.6
Salt (g)	1.43	0.27

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

Allergens

7) Milk **8)** Egg **10)** Celery **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.

Contact

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1 Prep the Potato 'Gravestones'

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 **potato chunks**.

From your **potatoes**, slice some 1cm thick rounds, 3 per person (no need to peel) - these are going to be your '**gravestones**'. Chop the **remaining potatoes** into 2cm chunks.

Lay the **gravestones** onto a baking tray, drizzle with **oil** and season with **salt** and **pepper**.

When the oven is hot, bake on the top shelf until softened, 18-20 mins. Turn halfway through.



4 Bake your Graveyard Pie

Once the **potato gravestones** have softened, remove them from the oven.

Once thickened, transfer the **beef filling** into an ovenproof dish and top with an even layer of **mashed potato**.

Stick the **gravestones** into the **mashed potatoes** to make your '**graveyard**'. Scatter the **cheese** over the top.

Pop the ovenproof dish onto the (now empty) baking tray and bake on the top shelf of your oven until golden, 7-8 mins.



2 Cook and Prep

When your pan of **water** is boiling, add the **potato chunks** and cook until you can easily slip a knife through, 15-20 mins.

Meanwhile, halve, peel and chop the **onion** into small pieces. Trim the **green beans**. Peel and grate the **garlic** (or use a garlic press).

Heat a drizzle of oil in a frying pan on medium-high heat.

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

IMPORTANT: Wash your hands and equipment after handling raw mince.



5 Bring on the Beans

Wipe out the (now empty) **mince** frying pan and pop on medium-high heat with a drizzle of **oil**.

Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins.

Stir in the remaining **garlic**, then turn the heat down to medium and cook for 1 min.

Add a splash of **water** and immediately cover with a lid or some foil. Cook until the **beans** are tender, 4-5 mins, then remove from the heat.



3 Make your Beef Filling

Add **half** the **garlic** and **dried rosemary** to the **beef**. Cook, stirring, for 30 secs.

Stir in the **red wine jus**, **onion marmalade** and **water for the sauce** (see pantry for amount).

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

Season with **salt** and **pepper**. **IMPORTANT:** The mince is cooked when no longer pink in the middle.

Meanwhile, once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat.

Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Season with **salt** and **pepper**.



6 Serve Up a Fright

When ready, share your **graveyard beef and onion pie** between your plates.

Serve the **green beans** alongside.

Enjoy!