



Beef Sausage Pie

with Cheesy Mash Topping & Salad



Grab your Meal Kit with this symbol



Potato



Brown Onion



Carrot



Zucchini



Classic Beef Sausages



Garlic & Herb Seasoning



Dried Oregano



Tomato Paste



Diced Tomatoes With Garlic & Olive Oil



Beef Stock



Shredded Cheddar Cheese




Cucumber



Tomato



Mixed Salad Leaves

 Hands-on: **35 mins**
Ready in: **45 mins**

We could pretend the main attraction here is the cheesy mash or rich tomato sauce, but that'd be dishonest. If we're being real, the magic comes from the succulent beef sausages that are browned then baked into a warming and rustic pie. Delicious!

Pantry items

Olive Oil, Butter, Milk, Brown Sugar, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan · Large baking dish

Ingredients

	4 People
olive oil*	refer to method
potato	4
butter*	80g
milk*	½ cup
salt*	½ tsp
brown onion	1
carrot	2
zucchini	1
classic beef sausages	1 packet
garlic & herb seasoning	1 sachet
dried oregano	1 sachet
tomato paste	1 sachet
diced tomatoes with garlic & olive oil	1 box (400g)
water*	½ cup
brown sugar*	2 tsp
beef stock	2 cubes
shredded Cheddar cheese	1 packet (100g)
cucumber	1
tomato	1
balsamic vinegar*	2 tsp
mixed salad leaves	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3870kJ (924Cal)	470kJ (112Cal)
Protein (g)	42.8g	5.2g
Fat, total (g)	57.0g	6.9g
- saturated (g)	31.8g	3.9g
Carbohydrate (g)	55.7g	6.8g
- sugars (g)	21.3g	2.6g
Sodium (g)	2820mg	343mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Make the mash

Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **butter**, **milk** and the **salt** to the saucepan with the **potato**. Mash with a potato masher or fork until smooth. Cover with a lid to keep warm.



4. Make it saucy

Preheat the grill to high. Add the **tomato paste**, **diced tomatoes with garlic & olive oil**, **water**, **brown sugar** and crumbled **beef stock** cubes and stir to combine. Return the **sausage** to the pan, stirring until combined and slightly thickened, **1-2 minutes**. Season with **pepper**.



2. Get prepped

While the potato is cooking, finely chop the **brown onion**. Grate the **carrot** (unpeeled) and **zucchini**. Cut the **classic beef sausages** into 2cm chunks.



5. Grill the pie

Transfer the **sausage mixture** to a large baking dish and spread the **mash** over the top. Sprinkle over the **shredded Cheddar cheese** and grill until lightly golden, **5-7 minutes**. While the pie is grilling, roughly chop the **cucumber** and **tomato**. In a medium bowl, combine the **balsamic vinegar**, **1 tbs of olive oil** and a **pinch of salt** and **pepper**. Just before serving, add the **mixed salad leaves**, **cucumber** and **tomato** and toss to coat.

TIP: Keep an eye on the cheesy topping as it can burn quickly.

TIP: Toss the salad before serving to keep the leaves crisp!



3. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **sausage** and cook, stirring, until browned, **6 minutes**. Transfer to a plate lined with paper towel. Return the frying pan to a medium-high heat, add the **onion**, **carrot** and **zucchini** and cook until softened, **5-6 minutes**. Add the **garlic & herb seasoning** and **dried oregano** and cook, stirring, until fragrant, **1 minute**.



6. Serve up

Divide the beef sausage pie between plates and serve with the salad.

Enjoy!