HELLO FRESH

MUSHROOM & HERB SHEPHERD'S PIE
topped with Cheesy Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON

16 oz | 32 oz Potatoes*	**1½ TBSP | 3 TBSP** Sour Cream **Contains: Milk**	**½ Cup | 1 Cup** Monterey Jack Cheese **Contains: Milk**
8 oz | 16 oz Button Mushrooms	**6 oz | 12 oz** Carrots	**1 | 1** Onion
¼ oz | ¼ oz Thyme	**1 tsp | 2 tsp** Garlic Powder	**1 TBSP | 2 TBSP** Flour **Contains: Wheat**
1 | 2 Tomato Paste	**3 | 6** Veggie Stock Concentrates	

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

10 oz | 20 oz Ground Beef**	**10 oz | 20 oz** Ground Turkey
Calories: 1050	Calories: 910

PREP: 15 MIN | COOK: 50 MIN | CALORIES: 670

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SPREAD THE LOVE

In Step 6, we like using a rubber spatula to spread mashed potatoes over the filling. Don't have one? The back of a spoon and some artistry will get it done!

BUST OUT

- Large pot
- Strainer
- Peeler
- Large pan
- Potato masher

- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (**3 TBSP** | **5 TBSP**)
  Contains: Milk

1 COOK POTATOES

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces; place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.

2 PREP

- While potatoes cook, trim and quarter **mushrooms**. **(Skip if your mushrooms are pre-sliced!)** Trim, peel, and finely dice **carrots**. Halve, peel, and dice **half the onion (whole onion for 4 servings)**. Strip **thyme leaves** from stems.
- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

3 COOK VEGGIES

- Heat a **large drizzle of olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **mushrooms** and a **big pinch of salt**. Cook, stirring occasionally, until lightly browned, 5 minutes.
- Add another **drizzle of olive oil**, **carrots**, and **onion**; season with **salt**. Cook, stirring, until veggies are softened, 5-7 minutes more.
- Use pan used for beef or turkey here.

4 MAKE FILLING

- Stir **1 TBSP butter (2 TBSP for 4 servings)** into pan with **veggies** until melted, then add **garlic powder**, **flour**, and **half the thyme (all for 4)**. Cook, stirring, 1 minute.
- Stir in **tomato paste** until incorporated, 1 minute.
- Add **¾ cup water (1 cup for 4)** and **stock concentrates**, scraping up any browned bits from bottom of pan. Bring to a boil, then reduce to a low simmer. Cook until thickened, 2-3 minutes. Season generously with **salt** and **pepper**. Turn off heat. TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.
- Cook through this step as instructed, then stir in cooked **beef** or **turkey**.

5 MASH POTATOES

- Mash drained **potatoes** with **sour cream**, **half the Monterey Jack** (you'll use the rest in the next step), and **2 TBSP butter (3 TBSP for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.

6 SPREAD POTATOES

- Heat broiler to high.
- Once **filling** has thickened, spoon **mashed potatoes** on top. Spread into an even layer, leaving a 1-inch border around edge of pan.
- Sprinkle potatoes with **remaining Monterey Jack**.

7 FINISH & SERVE

- Broil until cheese is lightly browned, 3-4 minutes. TIP: Watch carefully to avoid burning.
- Let rest at least 5 minutes, then divide between plates and serve.

*Ground Beef is fully cooked when internal temperature reaches 160°.

*Ground Turkey is fully cooked when internal temperature reaches 165°.

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