



MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
White Cheddar
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**
Calories: 1030



10 oz | 20 oz
Ground Turkey
Calories: 890



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 650



HELLO

TOMATO PASTE

Thickens fillings and adds concentrated flavor to any dish

SPREAD THE LOVE

We like using a rubber spatula to spread the mashed potatoes in Step 6, but the back of a spoon will work too.

BUST OUT

- Large pot
 - Strainer
 - Peeler
 - Large pan
 - Potato masher
 - Paper towels
 - Kosher salt
 - Black pepper
 - Olive oil (2 tsp | 2 tsp)
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (3 TBSP | 5 TBSP)
- Contains: Milk



1 COOK POTATOES

- Wash and dry produce.
- Dice potatoes into 1/2-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 1/2 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 half the thyme leaves from stems (all the leaves for 4); mince leaves.

- 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 paper-towel-lined plate. Carefully discard any excess grease from pan.



3 COOK VEGGIES

- Heat a 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 to pan, then stir in carrots, diced onion, and 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 same pan, then add thyme, garlic powder, and flour. Cook, stirring, 1 minute. Stir in tomato paste until incorporated.
- Add 3/4 cup water (1 cup for 4) and stock concentrates, scraping up browned bits. Bring to a boil; reduce to a low simmer and cook until thickened, 2-3 minutes. Season with salt and pepper. TIP: If pan isn't ovenproof, transfer mixture to a baking dish now.

- After adding stock concentrates, stir in
- beef or turkey. Cook through the rest of this step, adding splashes of water if filling seems too thick.



5 MASH POTATOES

- Mash drained potatoes with sour cream, half the cheddar (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 in an even layer, leaving a 1-inch border around edge of pan.
- Sprinkle mashed potatoes with remaining cheddar.



7 FINISH & SERVE

- Broil shepherd's pie 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.

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

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