



PORK SAUSAGE COTTAGE PIE

topped with Cheesy Thyme Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



¼ oz | ¼ oz
Thyme



3 oz | 6 oz
Carrot



2.5 oz | 5 oz
Celery



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



9 oz | 18 oz
Italian Pork Sausage



1 | 2
Tomato Paste



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Beef Stock
Concentrate



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



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.



HelloCustom

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 720



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 820



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 820



HELLO

COTTAGE PIE

The potato-topped, meaty English cousin of shepherd's pie

JUST IN THYME

Pinch thyme stems near the top with one hand, then pull down with your other hand like a zipper. The leaves pop right off!

BUST OUT

- Peeler
- Potato masher
- Medium pot
- Medium pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*Pork Sausage is fully cooked when internal temperature reaches 160°.

*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- Heat broiler to high. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Strip **thyme leaves** from stems: roughly chop leaves. Trim, peel, and halve **carrot** lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Halve, peel, and finely chop **onion**. Peel and mince **garlic**.



4 COOK SAUSAGE

- Remove **sausage*** from casing if necessary; discard casing.
- Add sausage to pan with **veggies**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **tomato paste** and **flour**; cook, stirring, until thoroughly combined, 1 minute.

- Open package of **chicken*** and drain off any excess liquid; season all over with **salt and pepper**. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or **chicken sausage*** for pork sausage.



2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Mash with **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), and **1 tsp chopped thyme** until smooth and creamy, adding **splashes of water** as needed. Season generously with **salt and pepper**.
- Cover to keep warm.



5 FINISH FILLING

- Gradually stir **½ cup water** (¾ cup for 4 servings) into pan with **sausage mixture**.
- Stir in **stock concentrate** and bring to a boil. Cook until mixture is very thick, 1-2 minutes.
- Taste and season with **salt and pepper**. **TIP: If your pan isn't ovenproof, transfer filling now to a baking dish.**



3 START FILLING

- While potatoes cook, heat a **drizzle of oil** in a medium, preferably ovenproof, pan (use a large, preferably ovenproof, pan for 4 servings) over medium-high heat. Add **carrot**; season with **salt and pepper**. Cook, stirring, until slightly softened, 2-3 minutes.
- Add **celery, onion**, and a **large drizzle of oil**; season with **salt and pepper**. Cook, stirring, until veggies are just tender, 5-7 minutes. **TIP: If veggies begin to brown too quickly, add a splash of water.**
- Stir in **garlic** and **2 tsp chopped thyme**; cook, stirring, until fragrant, 30 seconds.



6 FINISH & SERVE

- Top **filling** with an **even layer of mashed potatoes**, leaving a 1-inch border around edge of pan. Evenly sprinkle mashed potatoes with **cheddar**. Broil until browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Let rest at least 5 minutes, then divide between plates and serve.