



MUSHROOM & HERB SHEPHERD'S PIE

topped with Cheesy Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



1/2 Cup | 1 Cup
Monterey Jack
Cheese
Contains: Milk



8 oz | 16 oz
Button Mushrooms



6 oz | 12 oz
Carrots



1 | 1
Onion



1/4 oz | 1/2 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: 1050



10 oz | 20 oz
Ground Turkey
Calories: 940



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



BUST OUT

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

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



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.**



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.

- Cook through this step as instructed, then stir in cooked **beef** or **turkey**.

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

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

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