

# **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



**Button Mushrooms** 





1 | 1 Onion



1/4 oz | 1/4 oz Thyme



1 tsp | 2 tsp Garlic Powder



1 TBSP | 2 TBSP Flour **Contains: Wheat** 



Tomato Paste



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



# **MUSHROOM & HERB SHEPHERD'S PIE**

topped with Cheesy Mashed Potatoes



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 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 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 mediumhigh 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. **(3)**



# **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.



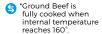
# **6 SPREAD POTATOES**

- · 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 Turkey is fully cooked when internal temperature reaches 165

