



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
Ground Turkey

Calories: 790



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 790



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 940



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

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.

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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.

- Cook through this step as instructed, swapping in **turkey*** or **chicken sausage*** for pork sausage. Season turkey with **salt** and **pepper**.



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.

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

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

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