



PUB-STYLE SHEPHERD'S PIE

with White Cheddar Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



3 oz | 6 oz
Carrot



2.5 oz | 5 oz
Celery



1 | 1
Onion



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Dried Thyme



10 oz | 20 oz
Ground Beef**



1 | 2
Tomato Paste



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Beef Stock
Concentrates



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
OR GIVE US A CALL AT (646) 846-3663.

*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
Chopped Chicken
Breast

Calories: 720



10 oz | 20 oz
Ground Turkey

Calories: 780



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 900



HELLO

SOUR CREAM

Lends a bit of tang and added creaminess to potatoes

SPREAD THE LOVE

In step 6, you'll be spreading the mashed potatoes over the beef filling. We like using a rubber spatula, but if you don't have one, the back of a spoon and some artistry will get the job done just as well.

BUST OUT

- Peeler
 - Medium pot
 - Strainer
 - Potato masher
 - Medium pan
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (2 TBSP | 3 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.

HOW WAS YOUR MEAL?



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1 PREP

- Heat broiler to high. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and halve **carrot** lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Halve, peel, and finely chop **onion**.



4 COOK BEEF

- Add **beef*** to pan with **veggies**; season with **salt** and **pepper**. 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. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **turkey*** for beef.



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** and **2 TBSP butter** (3 TBSP for 4 servings) until smooth and creamy, adding **splashes of water** as needed. Season generously with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



5 FINISH FILLING

- Gradually pour ½ cup **water** (¾ cup for 4 servings) into pan with **beef mixture**.
- Stir in **stock concentrates** and bring to a boil. Cook until mixture is very thick, 1-2 minutes. Turn off heat.
- Taste and season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture 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 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 powder** and **thyme**. Cook until fragrant, 30 seconds.



6 FINISH & SERVE

- Top **beef filling** with an even **layer of mashed potatoes**, leaving a gap around edge of pan. Evenly sprinkle with **cheddar**.
- Broil until browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Serve directly from pan.

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