



INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Yukon Gold
Potatoes*



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



8 oz | 16 oz
Button Mushrooms



6 oz | 12 oz
Carrots



1 | 1
Yellow Onion



¼ oz | ¼ oz
Thyme



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



2 | 4
Mushroom Stock
Concentrates

*The ingredient you received may be a different color.

HELLO

HALL OF FAME

Meet one of our all-star recipes:
a tried-and-true favorite chosen
by home cooks like you!

MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes

HALL OF FAME



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 650



SPREAD THE LOVE

In step 6, you'll be spreading mashed potatoes over a hearty veggie filling. We like using a rubber spatula for this, 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

- Large pot
- Strainer
- Peeler
- Medium pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)
- Potato masher
- Kosher salt
- Black pepper

Contains: Milk



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**. Trim, peel, and finely dice **carrots**. Halve, peel, and dice **half the onion (whole onion for 4 servings)**. Strip **half the thyme leaves** from stems (**all the leaves for 4**); mince leaves.



3 COOK VEGGIES

- Heat a **large drizzle of olive oil** in a medium, preferably ovenproof, pan over medium-high heat (**use a large, preferably ovenproof, pan for 4 servings**). Add **mushrooms** and a **big pinch of salt**. Cook, stirring occasionally, until lightly browned, 5 minutes.
- Add a **drizzle of olive oil** to pan, then stir in **carrots, diced onion, and salt**. Cook, stirring, until veggies are softened, 5-7 minutes more.



4 MAKE FILLING

- Stir **1 TBSP butter (2 TBSP for 4 servings)** into pan with **veggies** until melted, then add **minced thyme, garlic powder, and flour**. Cook, stirring, 1 minute.
- Stir in **tomato paste** until incorporated, 1 minute.
- Pour in 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 and cook until sauce has 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 cheddar (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 potatoes into an even layer, leaving a 1-inch border around edge of pan.
- Sprinkle potatoes with **remaining cheddar**.



7 FINISH & SERVE

- Broil **shepherd's pie** 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.

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