MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes

PREP: 15 MIN | COOK: 50 MIN | CALORIES: 660

HELLO FRESH

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
- **3 | 6** Veggie Stock Concentrates

* The ingredient you received may be a different color.

HELLO

THYME

This fragrant herb adds an earthy, elegant touch to make this hearty dish even more comforting.

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HELLO FRESH

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
- Potato masher
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Butter (**3 TBSP** | **5 TBSP**)
  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.