

PUB-STYLE SHEPHERD'S PIE

with White Cheddar & Thyme Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz Yukon Gold Potatoes



2.5 oz | 5 oz Celery



1/4 oz | 1/4 oz Thyme



Yellow Onion

3 oz | 6 oz

Carrot

2 TBSP | 4 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Garlic Powder



10 oz | 20 oz Ground Beef



Beef Stock Concentrates



1.5 oz | 3 oz

Tomato Paste

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

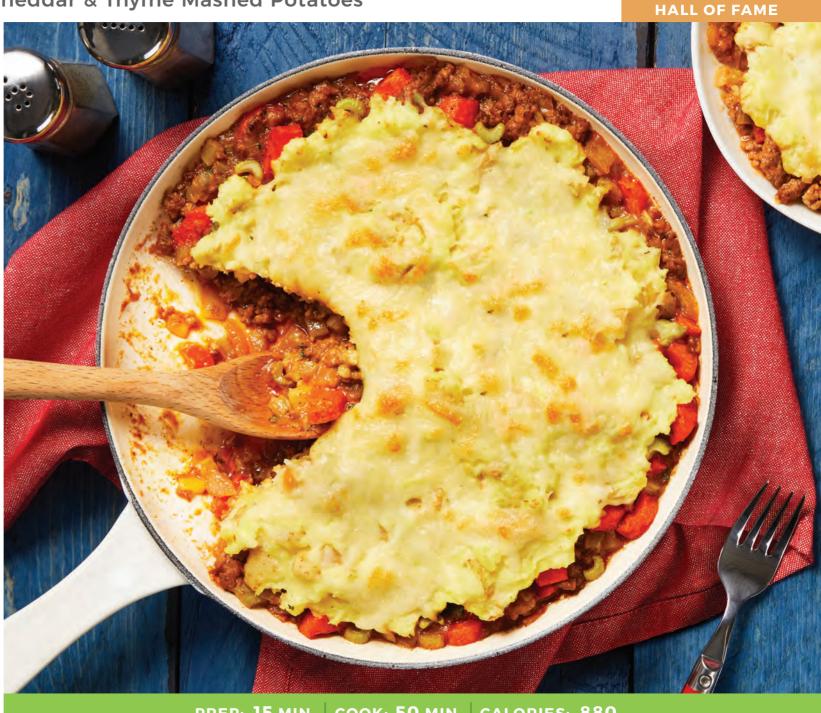


1/2 Cup | 1 Cup White Cheddar Cheese Contains: Milk

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HALL OF FAME

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PREP: 15 MIN COOK: 50 MIN CALORIES: 880

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LIFE HACK

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
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
 Contains: Milk

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



1 PREP

- Adjust rack to top position and heat broiler to high. Wash and dry all 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. Strip thyme leaves from stems; roughly chop leaves.



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 potatoes with sour cream,
 2 TBSP butter, and 1 tsp chopped thyme until smooth and creamy, adding splashes of water as needed.
 Season generously with salt and pepper.
- · 4 SERVINGS: Use 3 TBSP butter.



- While potatoes cook, heat a drizzle of oil in a medium, preferably ovenproof, pan 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.
- Stir in garlic powder and 2 tsp chopped thyme; cook until fragrant, 30 seconds.
- 4 SERVINGS: Use a large, preferably ovenproof, pan.
- TIP: If veggies begin to brown too quickly, add a splash of water.



4 COOK BEEF

- Add beef* to pan with veggies and 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.



5 FINISH FILLING

- Gradually pour ½ cup water into pan with beef mixture. Stir in stock concentrates and bring to a boil. Cook until mixture is very thick, 1-2 minutes.
- Taste and season with **salt** and **pepper**.
- 4 SERVINGS: Use 3/4 cup water.
- TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.



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 on top rack until browned,
 3-4 minutes.
- Serve directly from pan.
- TIP: Watch carefully to avoid burning.

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