



MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1½ TBSP | 3 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



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.

**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
Ground Beef**



10 oz | 20 oz
Ground Turkey

Calories: 1000

Calories: 910



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 670







HELLO THYME

This fragrant herb adds an earthy, elegant touch to classic comfort food.

SPREAD THE LOVE

We like using a rubber spatula to spread the mashed potatoes in step 6, but the back of a spoon will work too.

BUST OUT

- Large pot
- Strainer
- Peeler
- Large pan
- Potato masher
- Paper towels  
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp)  
- 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** (skip if your mushrooms are pre-sliced!). 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.

-  Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat.
-  Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard any excess grease from pan.



3 COOK VEGGIES

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

-   Use pan used for beef or turkey here.



4 MAKE FILLING

- Stir **1 TBSP butter** (2 TBSP for 4 servings) into same pan, then add **thyme, garlic powder, and flour**. Cook, stirring, 1 minute. Stir in **tomato paste** until incorporated.
- Add ¾ cup **water** (1 cup for 4) and **stock concentrates**, scraping up browned bits. Bring to a boil; reduce to a low simmer and cook until thickened, 2-3 minutes. Season with **salt** and **pepper**. **TIP: If pan isn't ovenproof, transfer mixture to a baking dish now.**

-  After adding stock concentrates, stir in
-  **beef** or **turkey**. Cook through the rest of this step, adding **splashes of water** if filling seems too thick.



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 in an even layer, leaving a 1-inch border around edge of pan.
- Sprinkle mashed 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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 *Ground Beef is fully cooked when internal temperature reaches 160°.

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