



VEGAN MUSHROOM & WHITE BEAN SHEPHERD'S PIE

with Panko-Topped Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Cremini
Mushrooms



6 oz | 12 oz
Carrots



1 | 1
Onion



1 tsp | 1 tsp
Dried Thyme



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Tomato Paste



2 | 4
Veggie Stock
Concentrates



1 | 2
Mushroom Stock
Concentrate



1 | 2
Cannellini Beans



4 oz | 8 oz
Peas



2 TBSP | 4 TBSP
Vegan Mayonnaise



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1110



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 740



HELLO

VEGAN SHEPHERD'S PIE

This comforting classic goes vegan with a hearty, savory mushroom and bean filling.

SPREAD THE LOVE

In Step 6, you'll spread mashed potatoes over the filling. We like using a rubber spatula, but the back of a spoon works, too.

BUST OUT

- Large pot
- Strainer
- Peeler
- Medium pan
- Potato masher
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp)



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, 10-12 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 roughly chop **mushrooms** (skip if your mushrooms are pre-sliced!). Trim, peel, and halve **carrots** lengthwise, then cut into ¼-inch-thick half-moons. Halve, peel, and dice **half the onion** (whole onion for 4 servings).
- Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (use a large, preferably ovenproof, pan for 4 servings) over medium-high heat. Add **beef*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 START FILLING

- 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, carrots, onion**, and **½ tsp salt** (1 tsp for 4). Cook, stirring occasionally, until softened and lightly browned, 8-10 minutes.
- Use pan used for beef here.



4 FINISH FILLING

- Reduce heat under pan to low. Add a **drizzle of olive oil, flour, garlic powder**, and **half the thyme** (all for 4 servings) to **veggies**. Cook, stirring, for 1 minute. Stir in **tomato paste** and cook, stirring constantly, until incorporated, 1 minute.
- Add **¾ cup water** (1 cup for 4 servings), **veggie stock concentrates, mushroom stock concentrate, beans and their liquid**, and **peas**, scraping up any browned bits from bottom of pan.
- Bring to a boil and cook, stirring, until thickened, 2-3 minutes. Taste and season with **salt** and **pepper** if needed. **TIP: If your pan isn't ovenproof, transfer mixture to a baking dish now.**



5 MASH POTATOES

- Heat broiler to high.
- Add **mayonnaise** to pot with **potatoes** and mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



6 SPREAD POTATOES

- In a small bowl, mix together **panko**, a **drizzle of olive oil**, and a **pinch of salt**.
- Once **filling** has thickened, spoon **mashed potatoes** over top; spread into an even layer, leaving a 1-inch border around edge of pan.
- Sprinkle mashed potatoes with **panko mixture**.



7 FINISH & SERVE

- Broil **shepherd's pie** until panko topping is lightly browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Let rest at least 5 minutes, then divide between plates and serve.

Once filling is done, stir in cooked **beef**.

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