



# PUB-STYLE SHEPHERD'S PIE

with White Cheddar & Thyme Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz  
Potatoes\*



3 oz | 6 oz  
Carrot



2.5 oz | 5 oz  
Celery



1 | 2  
Onion



¼ oz | ¼ oz  
Thyme



¼ oz | ¼ oz  
Parsley



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Tomato Paste



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



2 | 4  
Beef Stock  
Concentrates



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



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  
Organic Ground Beef\*\*

Calories: 890



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 940



HELLO

## SHEPHERD'S PIE

A comforting classic, made here with a hearty beef filling and a thyme-flecked potato topping.

### SPREAD THE LOVE

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
- Potato masher
- Medium pot
- Medium pan
- Strainer
- Kosher salt
- Black pepper
- Cooking 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

- Heat broiler to high. **Wash and dry 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. Roughly chop **parsley**.



### 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.

 Swap in **organic beef\*** for beef.



### 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 with **sour cream**, **2 TBSP butter** (**3 TBSP for 4 servings**), and **1 tsp chopped thyme** until smooth and creamy, adding **splashes of water** as needed. Season generously with **salt** and **pepper**.
- Keep covered off heat until Step 6.



### 5 FINISH FILLING

- Gradually pour **½ cup water** (**¾ cup for 4 servings**) into pan with **beef mixture**. Stir in **stock concentrates** and bring to a boil. Cook until mixture is very thick, 1-2 minutes. Turn off heat.
- Stir in **half the parsley**. Taste and season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**



### 3 START FILLING

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



### 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 until browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Sprinkle with **remaining parsley** and serve directly from pan.