

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz Potatoes*



1½ TBSP 3 TBSP Sour Cream Contains: Milk



½ Cup | 1 Cup Monterey Jack Cheese Contains: Milk

Onion



8 oz | 16 oz **Button Mushrooms**

1/4 oz | 1/4 oz



6 oz | 12 oz



1 tsp | 2 tsp Garlic Powder



1 TBSP | 2 TBSP Flour Contains: Wheat



Tomato Paste



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** Calories: 1050



10 oz | **20 oz** Ground Turkey



MUSHROOM & HERB SHEPHERD'S PIE

topped with Cheesy Mashed Potatoes



PREP: 15 MIN COOK: 50 MIN CALORIES: 670



BUST OUT

- Large pot
- Large pan
- Strainer · Potato masher
- Peeler
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp) 😉 🕞
- Butter (3 TBSP | 5 TBSP) Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



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 1/2 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 thyme leaves from stems.
- 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 plate. Wipe out pan.



3 COOK VEGGIES

- Heat a large drizzle of olive oil in a large, preferably ovenproof, pan over mediumhigh heat. Add mushrooms and a big pinch of salt. Cook, stirring occasionally, until lightly browned, 5 minutes.
- Add another drizzle of olive oil, carrots, and onion; season with 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 pan with veggies until melted, then add garlic powder, flour, and half the thyme (all for 4). Cook, stirring, 1 minute.
- · Stir in tomato paste until incorporated, 1 minute
- Add 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. Cook until 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.
- Cook through this step as instructed, then stir in cooked beef or turkey.



5 MASH POTATOES

 Mash drained potatoes with sour cream, half the Monterey Jack (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.



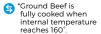
6 SPREAD POTATOES

- · Heat broiler to high.
- Once filling has thickened, spoon mashed potatoes on top. Spread into an even layer, leaving a 1-inch border around edge of pan.
- · Sprinkle potatoes with remaining Monterey Jack.



7 FINISH & SERVE

- · Broil 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.



*Ground Turkey is fully cooked when internal temperature WK 21-8

