



# MUSHROOM & HERB SHEPHERD'S PIE

topped with Cheesy Mashed Potatoes

## 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



8 oz | 16 oz  
Button Mushrooms



6 oz | 12 oz  
Carrots



1 | 1  
Onion



¼ oz | ¼ oz  
Thyme



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 | 2  
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\*\*  
Calories: 1050



10 oz | 20 oz  
Ground Turkey  
Calories: 910



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



## BUST OUT

- Large pot
- Strainer
- Peeler
- Large pan
- Potato masher

- 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 **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 **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 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, 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.**



### 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.

- 🍷 Cook through this step as instructed, then stir in cooked **beef** or **turkey**.

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

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

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