

## **MUSHROOM & HERB SHEPHERD'S PIE**

topped with White Cheddar Mashed Potatoes

#### **INGREDIENTS**

2 PERSON | 4 PERSON



16 oz | 32 oz Yukon Gold Potatoes



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



6 oz | 12 oz Carrots



**/2 oz | ½ oz** Thyme



1 TBSP | 2 TBSP Flour Contains: Wheat



2 | 4 Mushroom Stock Concentrates



2 TBSP | 4 TBSP Sour Cream Contains: Milk



**8 oz | 16 oz** Button Mushrooms



1 | 1 Yellow Onion



1 tsp | 2 tsp Garlic Powder

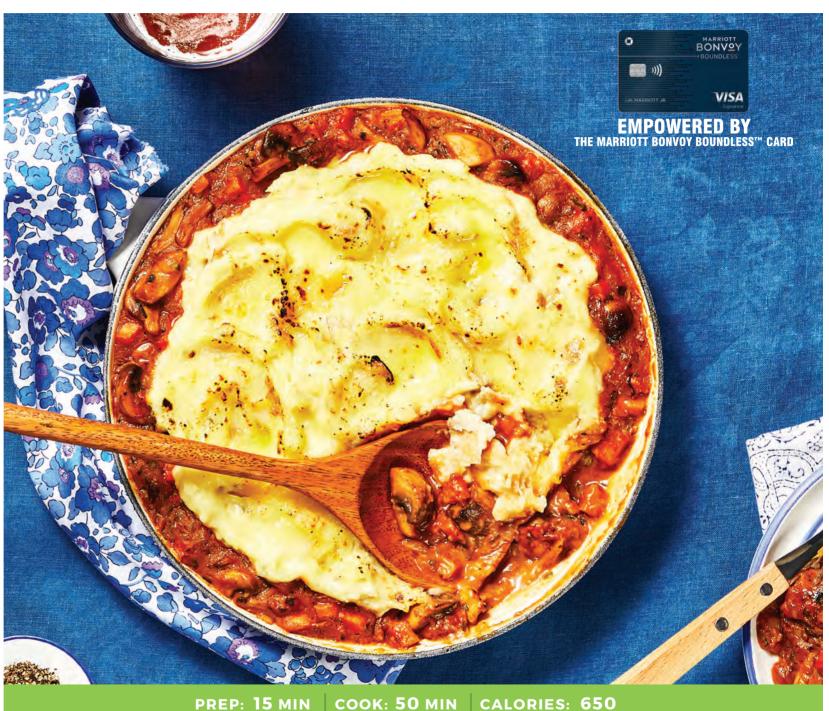


**1.5 oz | 3 oz** Tomato Paste

### **HELLO**

#### **TASTECATIONS**

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- 2

# **HelloFRESH**

#### **BEST SPUDS**

In step 6, you'll be spreading mashed potatoes over a hearty veggie filling. We like using a rubber spatula for this, 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**

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



#### 1 COOK POTATOES

- · Wash and dry all 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, quarter mushrooms. 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 thyme leaves for 4); mince leaves.



#### **3 COOK VEGGIES**

- Heat a large drizzle of olive oil in a medium, preferably ovenproof, pan (use a large pan for 4 servings). 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.



#### **4 MAKE FILLING**

- Stir 1 TBSP butter (2 TBSP for 4 servings)
  into pan with veggies until melted, then
  add minced thyme, garlic powder,
  and flour. Cook, stirring, for 1 minute.
   Stir in tomato paste until incorporated,
  1 minute.
- Pour in 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 and cook until sauce has 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 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 necessary.
 Season with salt and pepper.



#### **6 SPREAD POTATOES**

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