



MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Yukon Gold
Potatoes



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



8 oz | 16 oz
Button Mushrooms



6 oz | 12 oz
Carrots



1 | 1
Yellow Onion



½ oz | ½ oz
Thyme



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



2 | 4
Mushroom Stock
Concentrates

HELLO

TASTECATIONS

Put the world on your plate with this curated collection of internationally inspired meals to satisfy your wanderlust.



EMPOWERED BY
THE MARRIOTT BONVOY BOUNDLESS™ CARD

PREP: 15 MIN | COOK: 50 MIN | CALORIES: 650



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.

SHARE YOUR **#HELLOFRESH** PICS WITH US @HELLOFRESH

(646) 846-3663 | **HELLOFRESH.COM**