



# 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



¼ oz | ¼ 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

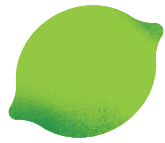
## HELLO

### THYME

This fragrant herb adds an earthy, elegant touch to make this hearty dish even more comforting.



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



# HELLO FRESH

## SPREAD THE LOVE

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
  - Strainer
  - Peeler
  - Medium pan
  - Olive oil (1 TBSP | 1 TBSP)
  - Butter (3 TBSP | 5 TBSP)
  - Potato masher
  - Kosher salt
  - Black pepper
- 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**) 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** 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 needed. Season with **salt** and **pepper**.



## 6 SPREAD POTATOES

- Heat broiler to high.
- Once **filling** has thickened, spoon **mashed potatoes** on top. 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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