

INGREDIENTS

2 PERSON | 4 PERSON



Yukon Gold Potatoes



1/2 Cup | 1 Cup White Cheddar Cheese



6 oz | 12 oz



1/4 oz | 1/4 oz



1 TBSP | 2 TBSP Flour



Mushroom Stock Concentrates

2 TBSP | 4 TBSP Sour Cream Contains: Milk



8 oz | 16 oz Button Mushrooms



Yellow Onion



1 tsp | 2 tsp



1.5 oz | 3 oz Tomato Paste

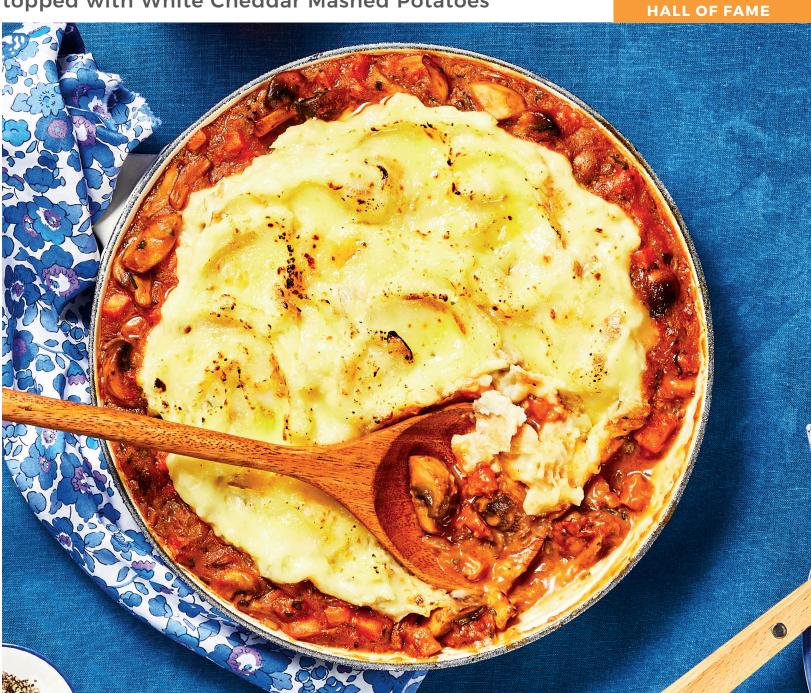
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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

MUSHROOM & HERB SHEPHERD'S PIE

topped with White Cheddar Mashed Potatoes



PREP: 15 MIN

COOK: 50 MIN

CALORIES: 650



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
- · Potato masher
- Strainer
- Kosher salt
- Peeler
- Black pepper
- Medium pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)



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 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. 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 34 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.



- · 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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