



PORK SAUSAGE COTTAGE PIE

topped with Cheesy Thyme Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Yukon Gold
Potatoes



3 oz | 6 oz
Carrot



2.5 oz | 5 oz
Celery



1 | 2
Yellow Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Thyme



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



9 oz | 18 oz
Italian Pork
Sausage



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Beef Stock
Concentrate



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk

HELLO

COTTAGE PIE

Like shepherd's pie, its Irish cousin, English cottage pie combines a hearty meat filling with a creamy mashed potato topping.



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 840



JUST IN THYME

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

BUST OUT

- Peeler
- Medium pot
- Strainer
- Potato masher
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Heat broiler to high. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Strip **thyme leaves** from stems; roughly chop leaves. Trim, peel, and halve **carrot** lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Halve, peel, and finely chop **onion**. Peel and mince **garlic**.



4 COOK SAUSAGE

- Remove **sausage*** from casing; discard casing.
- Add sausage to pan with **veggies**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **tomato paste** and **flour**; cook, stirring, until thoroughly combined, 1 minute.



2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Mash potatoes with **sour cream, 1 TBSP butter (2 TBSP for 4 servings)**, and **1 tsp chopped thyme** until smooth and creamy, adding **splashes of water** as needed. Season generously with **salt** and **pepper**. Cover to keep warm.



5 FINISH FILLING

- Gradually stir **½ cup water (¾ cup for 4 servings)** into pan with **sausage mixture**.
- Stir in **stock concentrate** and bring to a boil. Cook until mixture is very thick, 1-2 minutes.
- Turn off heat. Taste and season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**



3 START FILLING

- Meanwhile, heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**use a large pan for 4 servings**) over medium-high heat. Add **carrot**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 2-3 minutes.
- Add **celery, onion**, and a **large drizzle of oil**; season with **salt** and **pepper**. Cook, stirring, until veggies are just tender, 5-7 minutes. **TIP: If veggies begin to brown too quickly, add a splash of water.**
- Stir in **garlic** and **2 tsp chopped thyme**; cook until fragrant, 30 seconds.



6 FINISH & SERVE

- Top **sausage filling** with an even layer of **mashed potatoes**, leaving a small gap around edge of pan. Evenly sprinkle with **cheddar**. Broil until browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Serve directly from pan.

* Pork Sausage is fully cooked when internal temperature reaches 160°.