



PUB-STYLE SHEPHERD'S PIE

with White Cheddar & 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



¼ oz | ¼ oz
Thyme



¼ oz | ¼ oz
Parsley



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1.5 oz | 3 oz
Tomato Paste



10 oz | 20 oz
Ground Beef



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Beef Stock
Concentrates



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk

HELLO

SHEPHERD'S PIE

A comforting classic, made here with a hearty beef filling and a thyme-flecked potato topping



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 880



LIFE HACK

In step 6, you'll be spreading the mashed potatoes over the beef filling. We like using a rubber spatula, 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

- Peeler
- Medium pot
- Strainer
- Potato masher
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and heat broiler to high. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and halve **carrot** lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Halve, peel, and finely chop **onion**. Strip **thyme leaves** from stems; roughly chop leaves. Roughly chop **parsley**.



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**, **2 TBSP butter**, and **1 tsp chopped thyme** until smooth and creamy, adding splashes of **water** as needed. Season generously with **salt** and **pepper**.
- **4 SERVINGS: Use 3 TBSP butter.**



3 START FILLING

- While potatoes cook, heat a drizzle of **oil** in a medium, preferably ovenproof, pan 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.
- Stir in **garlic powder** and **2 tsp chopped thyme**; cook until fragrant, 30 seconds.
- **4 SERVINGS: Use a large, preferably ovenproof, pan.**
- **TIP: If veggies are browning too quickly, add a splash of water.**



4 COOK BEEF

- Add **beef*** to pan with **veggies** and season with **salt** and **pepper**. 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.



5 FINISH FILLING

- Gradually pour **½ cup water** into pan with **beef mixture**. Stir in **stock concentrates** and bring to a boil. Cook until mixture is very thick, 1-2 minutes. Turn off heat.
- Stir in half the **parsley**. Taste and season with **salt** and **pepper**.
- **4 SERVINGS: Use ¾ cup water.**
- **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**



6 FINISH & SERVE

- Top **beef filling** with an even layer of **mashed potatoes**, leaving a gap around edge of pan. Evenly sprinkle with **cheddar**.
- Broil on top rack until browned, 3-4 minutes.
- Sprinkle with remaining **parsley** and serve directly from pan.
- **TIP: Watch carefully to avoid burning.**

* Ground Beef is fully cooked when internal temperature reaches 160°.