



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



3 oz | 6 oz
Carrot



2.5 oz | 5 oz
Celery



¼ oz | ¼ oz
Thyme



1 | 1
Yellow Onion



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

*The ingredient you received may be a different color.

HELLO

HALL OF FAME

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

PUB-STYLE SHEPHERD'S PIE

with White Cheddar & Thyme Mashed Potatoes

HALL OF FAME



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 830



SPREAD THE LOVE

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
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Butter (**2 TBSP** | **3 TBSP**)
Contains: Milk

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1 PREP

- 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.



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 with **sour cream, 2 TBSP butter (3 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**.
- Keep covered off heat until ready to serve.



3 START FILLING

- While potatoes cook, heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**for 4 servings, use a large, 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. **TIP: If veggies begin to brown too quickly, add a splash of water.**
- Stir in **garlic powder** and **2 tsp chopped thyme**; cook until fragrant, 30 seconds.



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 (¾ cup for 4 servings)** 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.
- Taste and season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture 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 until browned, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Serve directly from pan.

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