

INGREDIENTS

2 PERSON | 4 PERSON

3 oz | 6 oz

Carrot

Yellow Onion

2 TBSP | 4 TBSP

Sour Cream Contains: Milk

1.5 oz | 3 oz

Tomato Paste

Flour



12 oz | 24 oz Yukon Gold Potatoes*



2.5 oz | 5 oz Celery



¼ oz | ¼ oz





1 tsp | 2 tsp Garlic Powder



10 oz | 20 oz **Ground Beef**



Beef Stock Concentrates



1/2 Cup | 1 Cup White Cheddar Cheese

Contains: Milk

*The ingredient you received may be a different color.

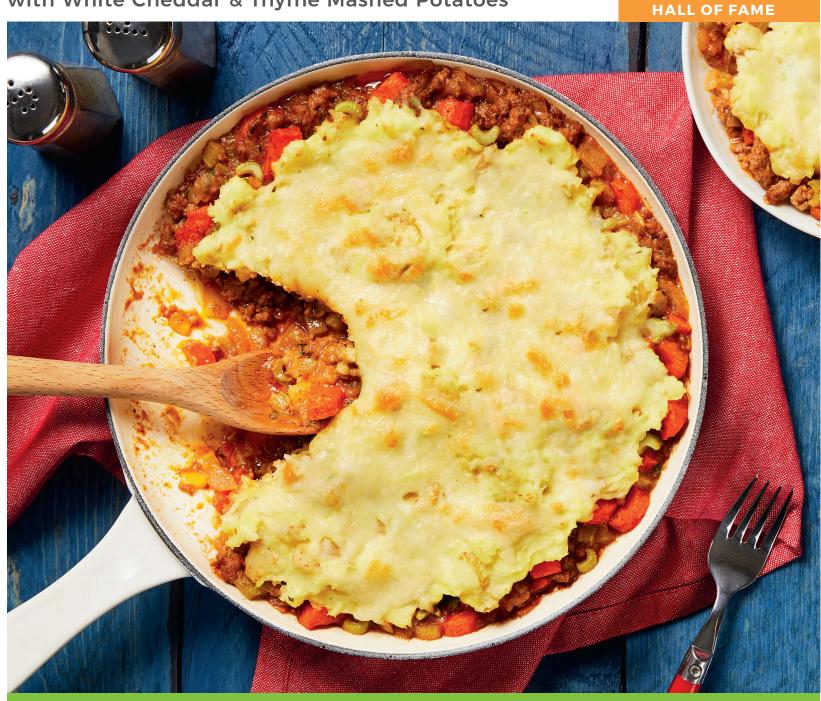
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HALL OF FAME

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

PUB-STYLE SHEPHERD'S PIE

with White Cheddar & Thyme Mashed Potatoes



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



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.



- 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.

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