



# SHEPHERD'S PIE, VEGGIE STYLE

with Mushrooms, Peas, and Roasted Carrots



## HELLO

### SHEPHERD'S PIE

The hearty, filling English dish gets a vegetarian makeover.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 500**



Baby Carrots



Yellow Onion



Thyme



Peas



Veggie Stock Concentrate



Parmesan Cheese  
(Contains: Milk)



Yukon Gold Potatoes



Button Mushrooms



Garlic



Flour  
(Contains: Wheat)



Milk  
(Contains: Milk)

## START STRONG

If you give the spuds a good scrub, you can leave the skins on. Not only will they add a rustic feel, they're packed with nutrients, too!

## BUST OUT

- Baking sheet
- Potato masher
- Medium pot
- Strainer
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Baby Carrots 8 oz | 16 oz
- Yukon Gold Potatoes 16 oz | 32 oz
- Yellow Onion 1 | 2
- Button Mushrooms 8 oz | 16 oz
- Thyme ¼ oz | ¼ oz
- Garlic 2 Cloves | 4 Cloves
- Peas 4 oz | 8 oz
- Flour ½ TBSP | 1 TBSP
- Veggie Stock Concentrate 1 | 2
- Milk ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

## HELLO WINE



PAIR WITH  
Die Argitek South Africa  
Chenin Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 ROAST CARROTS

**Wash and dry all produce.** Preheat oven to 375 degrees. Slice **carrots** into thin coins on a diagonal. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, about 20 minutes, tossing halfway through.



## 4 COOK MUSHROOMS AND ONION

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **mushrooms** and cook, tossing, until tender and browned, about 6 minutes. Remove from pan and set aside. Reduce heat under pan to medium and add another drizzle of olive oil. Add **onion** and season with **salt** and **pepper**. Cook, tossing, until softened, about 6 minutes.



## 2 BOIL POTATOES

Cut **potatoes** into 1-inch cubes. Place in a medium pot with a large pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, about 15 minutes. Drain and return to pot.



## 5 MAKE SAUCE

Stir ¼ cup **water**, **garlic**, **peas**, and **thyme** into pan. Cook until mixture is thick and onion is jammy, about 3 minutes. Sprinkle over ½ TBSP **flour** (we sent more), stir, and let cook another minute. Stir in ½ cup water and **stock concentrate**. Let simmer until saucy, 1-2 minutes. Return **mushrooms** to pan and stir to combine. **TIP:** If your pan is not ovenproof, transfer mixture to a baking dish at this point.



## 3 PREP

Meanwhile, halve, peel, and thinly slice **onion**. Trim, then thinly slice **mushrooms**. Strip leaves from **thyme**; discard stems. Mince **garlic**.



## 6 ASSEMBLE AND FINISH

Add ¼ cup **milk** (we sent more) and **1 TBSP butter** to pot with **potatoes**, then mash with a potato masher or fork until smooth. Season with **salt** and **pepper**. Evenly spread potatoes over mixture in pan and sprinkle with **Parmesan**. Bake in oven until cheese is melted and sauce is bubbly, about 5 minutes. Serve with **carrots** on the side.

## DIG IN!

Cracking into that potato crust is supremely satisfying.

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