



Thanksgiving Mushroom & Lentil Shepherd's Pie

with Sour Cream Mashed Potatoes



1,5h



2 Servings

Take a seat at our Premium table! A vegetarian shepherd's pie may not be your typical Thanksgiving dish, but it just might end up on your table every year after this. Stuffed with saucy lentils, mushrooms, carrots, and onions, you'll have to remember to make room for a dish so hearty. We top it with creamy mashed potatoes and broil it all together, and before you know it, you're ready to dig in.

What we send

- 3 Yukon gold potatoes
- 1 carrot
- 1 yellow onion
- ½ lb mushrooms
- 2 oz shiitake mushrooms
- ¼ oz cornstarch
- 6 oz French green lentils
- 2 pkts vegetable broth concentrate
- ¼ oz poultry seasoning
- 1 oz sherry vinegar ¹⁷
- 3 (1 oz) sour cream ⁷
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- 6 Tbsp butter ⁷

Tools

- medium pot
- large ovenproof skillet

Cooking tip

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Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 44g, Carbs 126g, Protein 37g



1. Cook potatoes

Peel **potatoes** (or scrub skins clean); cut into 1-inch pieces. Add to a medium pot with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to pot off heat. Cover to keep warm until step 5.



4. Cook lentils

Stir in **lentils, cornstarch mixture, all of the broth concentrate, 4 cups water, 2 teaspoons poultry spice, ¾ teaspoon salt, and a few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium-low; simmer until lentils are tender and sauce is thickened, 20-25 minutes.

Off heat, stir in **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Scrub **carrot**; halve lengthwise, then thinly slice into half-moons. Halve and thinly slice **onion**. Thinly slice **small mushrooms**. Discard stems from **shiitake mushrooms**, then thinly slice.

In a small bowl, whisk together **cornstarch** and **3 tablespoons water**.



5. Mash potatoes

Preheat broiler with a rack in the top position.

Return **potatoes** to medium heat. Add **all of the sour cream** and **4 tablespoons butter**; mash with a potato masher or fork. Stir in **1 tablespoon reserved cooking water** at a time to reach desired consistency.



3. Cook veggies

Melt **2 tablespoons butter** in a large ovenproof skillet over medium-high heat. Add **onions, carrots, and a pinch each of salt and pepper**; cook until fragrant and slightly softened, about 2 minutes. Add **mushrooms**; cook until veggies are tender and browned in spots, 3-4 minutes more.



6. Finish & serve

Spread **mashed potatoes** over **lentil mixture** in skillet. Broil on top oven rack until lightly browned in spots, 1-3 minutes (watch closely as broilers vary).

Finely chop **chives**, then sprinkle over **mushroom and lentil shepherd's pie** before serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**