

DINNERLY



Veggie Lentil Shepherd's Pie with Cheesy Mashed Potatoes



40-50min



2 Servings

We'd make a joke for this veggie-filled shepherd's pie, but no one would carrot all (*waits for applause*). In all seriousness, veggie lover or not, this dish will have you eating on the edge of your seat. Think carrots and mushrooms sautéed in butter, mixed with hearty lentils, then topped with a creamy cloud of cheesy potatoes. We've got you covered!

WHAT WE SEND

- 3 potatoes
- 2 carrots
- 1 yellow onion
- 4 oz mushrooms
- 3 oz French green lentils
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter¹
- all-purpose flour (or gluten-free alternative)
- balsamic vinegar (or white wine vinegar)

TOOLS

- large pot
- large (12") ovenproof skillet
- potato masher or fork

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

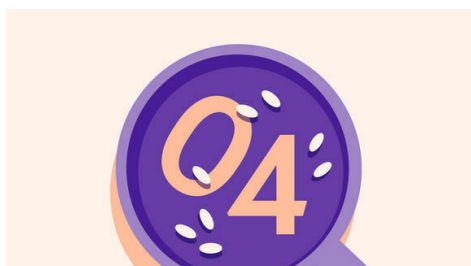
NUTRITION PER SERVING

Calories 800kcal, Fat 28g, Carbs 109g, Protein 30g



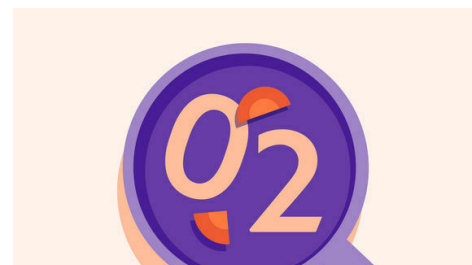
1. Cook potatoes

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



4. Cook lentils

To skillet with **veggies**, add **1 tablespoon flour**, stirring to coat. Stir in **2½ cups water**, **lentils**, **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. Remove skillet from heat, then stir in **1½ teaspoons vinegar**. Season to taste with **salt** and **pepper**.

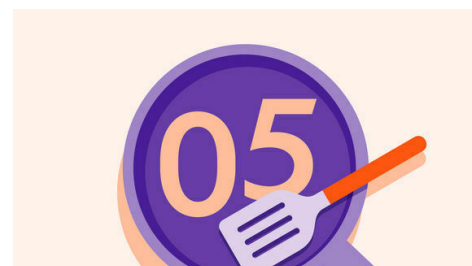


2. Prep ingredients

Scrub **carrots**, then halve and thinly slice into half-moons.

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

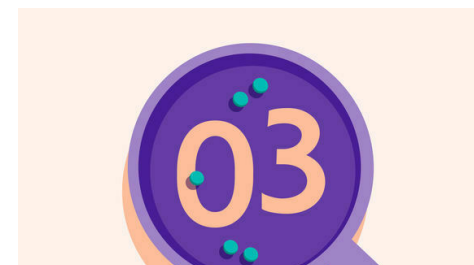
Thinly slice **mushrooms**.



5. Finish & serve

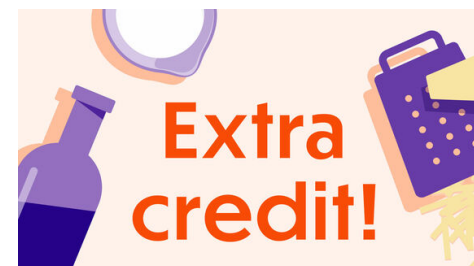
Preheat broiler with a rack in the top position. Return **potatoes** to medium heat. Add **2 tablespoons butter**; mash with a potato masher or fork. Stir in **cheese** and **1 tablespoon reserved potato water** at a time to reach desired consistency. Spread **mashed potatoes** over **lentil mixture**.

Broil **shepherd's pie** until lightly browned in spots, 1–3 minutes (watch closely). Enjoy!



3. Sauté veggies

Melt **1 tablespoon butter** in a large ovenproof skillet over medium-high. Add **chopped onions** and **garlic**, **sliced 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. Make it kid-proof

Mushroom-averse kiddos? Finely chop them so they blend right into the lentil filling!