



Mushroom & Lentil Shepherd's Pie

with Sour Cream Mashed Potatoes



1,5h



2 Servings

Take a seat at our Premium table! Stuffed with saucy lentils, mushrooms, carrots, and onions, you'll have to remember to make room for a shepherd's pie this hearty. We top it with creamy mashed potatoes and broil it all together, and before you know it, you're ready to dig into a vegetarian masterpiece.

What we send

- 12 oz Yukon gold potatoes
- 3 oz carrots
- 1 yellow onion
- ½ lb mushrooms
- 2 oz shiitake mushrooms
- ¼ oz cornstarch
- 2 (3 oz) French green lentils
- 2 pkts vegetable broth concentrate
- ¼ oz poultry seasoning
- 3 (1 oz) sour cream ¹
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- 6 Tbsp butter ¹
- red wine vinegar

Tools

- medium pot
- large ovenproof skillet

Cooking tip

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Allergens

Milk (1). 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 enough **salted 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, and 2 teaspoons poultry spice**; season with **salt and 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. Season to taste with **salt and pepper**.



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!