

# DINNERLY



## Sloppy Joe-Style Shepherd's Pie



30-40min



2 Servings

Some say less is more, but more is also more, right? That's what the maximalists in us say, especially when it comes to a heaping pile of good food. This comfort food meal serves up bigger portions, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a friend! It's a win-win-win. We've got you covered!

### WHAT WE SEND

- 4 russet potatoes
- 1 medium red onion
- 1 green bell pepper
- 2 oz pkt barbecue sauce
- 10 oz pkg grass-fed ground beef

### WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup ketchup
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil
- 4 Tbsp butter<sup>7</sup>

### TOOLS

- medium saucepan
- large ovenproof skillet
- potato masher or fork

### ALLERGENS

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

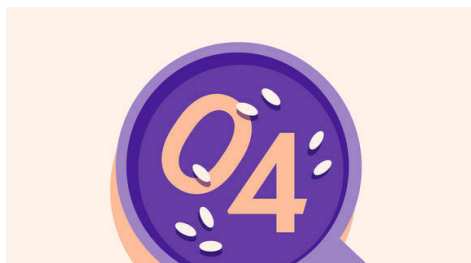
### NUTRITION PER SERVING

Calories 1120kcal, Fat 59g, Carbs 114g, Protein 36g



#### 1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve ½ cup **cooking water**. Drain and return potatoes to saucepan off heat; cover to keep warm until step 4.



#### 4. Mash potatoes

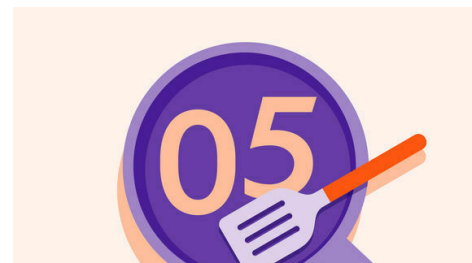
Preheat broiler with top rack 6 inches from heat source. Return saucepan with **potatoes** to medium heat. Add **reserved cooking water** and **4 tablespoons butter**. Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**.



#### 2. Prep veggies & sauce

Meanwhile, cut **onion** into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

In a small bowl, stir to combine **barbecue sauce**, ¼ cup **ketchup**, 2 **teaspoons each of vinegar and water**, and 1 **teaspoon sugar**; season to taste with **salt** and **pepper**.



#### 5. Broil & serve

Dollop **mashed potatoes** over **beef filling** in skillet, spreading into an even layer. Broil on top oven rack until **filling** is bubbling and **mashed potatoes** are browned in spots, about 5 minutes (watch closely as broilers vary).

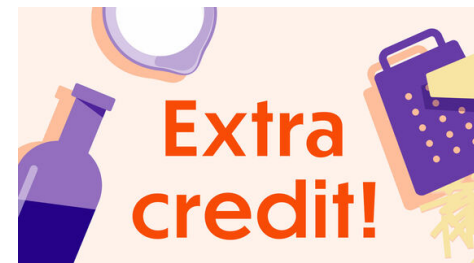
Let **sloppy joe shepherd's pie** sit for 5 minutes before serving. Enjoy!



#### 3. Cook beef filling

Heat 1 **tablespoon oil** in a large ovenproof skillet over medium-high. Add **onions**, **peppers**, and a **pinch each of salt and pepper**; cook until softened, 3–4 minutes.

Add **beef**; cook, breaking up into small pieces, until cooked through, 3–5 minutes. Pour off **any fat** from skillet. Stir in **sauce mixture**; cook until slightly reduced, 1 minute.



#### 6. Take it to the next level

For a bump of bright aromatics, stir dried spices or herbs into the beef filling (we like oregano, rosemary, and thyme!) in step 3.