

DINNERLY



REBOOT Beef Stew with Mashed Potatoes



20-30min



2 Servings

Beef stew with mashed potatoes or an upside-down shepherd's pie? Either way, we wanna put on our best swimsuit and swan-dive head first into this gravy. Or maybe ski down some mashed potato slopes? What we do know is that we're here for it—the gravy, the carrots, the beef, the peas, the mash, ALL of it—so you should be too. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 carrot
- 1 yellow onion
- 1 pkt beef broth concentrate
- ½ lb shredded beef ^{1,6}
- 2½ oz peas
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- olive oil
- all-purpose flour ¹
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium saucepan
- medium pot
- potato masher or fork

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 49g, Carbs 70g, Protein 24g



1. Cook 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. Uncover; cook until easily pierced with a fork, 8–10 minutes. Reserve ¼ cup **cooking water**, then drain potatoes and return to saucepan off heat with 2 **tablespoons butter**. Cover to keep warm until step 5.



2. Prep veggies & broth

While **potatoes** cook, finely chop 2 **teaspoons garlic**. Halve **carrot** lengthwise and cut crosswise into ½-inch thick half-moons. Halve **onion** and thinly slice.

In a liquid measuring cup, stir to combine **beef broth concentrate** with 1 cup **water**.



3. Cook beef

Pat **beef** very dry and season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium pot over medium-high. Add beef and cook, without stirring, until well browned on the bottom, 2–3 minutes. Stir, breaking up into smaller pieces, and cook until just cooked through, about 2 minutes more.



4. Cook veggies

To pot with **beef**, add 2 more **tablespoons oil**, **carrots**, and **onions**; cook, stirring occasionally, until softened, 3–5 minutes. Reduce heat to medium; stir in **chopped garlic**, 1 **tablespoon butter**, and 2 **teaspoons flour** until fragrant, about 30 seconds. Add **broth mixture**; bring to a simmer. Cook until veggies and beef are suspended in a thick sauce, about 5 minutes.



5. Finish stew & serve

To same pot, stir in **peas** and 1 **tablespoon butter**; cook until peas are warmed through and butter melted, 1–2 minutes. Remove from heat and stir in ½ **teaspoon vinegar**; season to taste with **salt** and **pepper**. With a potato masher or fork, mash **potatoes** with **reserved cooking water**; season to taste.

Serve **beef stew** over **mashed potatoes**. Enjoy!



6. Got leftovers?

If you somehow end up with leftovers, turn them into a mini shepherd's pie! Transfer the beef, carrots, and peas to a small skillet or baking dish, then top with remaining mashed potatoes and a sprinkle of cheese. Broil on top oven rack until warmed through and browned in spots.