

DINNERLY



Family Friendly Big Batch: Shepherd's Pie

with Lamb, Carrots, Peas & Potatoes



1,5h



2 Servings

Can you think of anything cozier than shepherd's pie? We keep it classic with a base of sweet onion, carrot and plump peas. Ground lamb, tomato paste, and beef broth concentrate bring the heft to this deeply satisfying filling topped with buttery mashed potatoes. A shower of freshly grated Parmesan finishes off this savory pie that bakes into a golden masterpiece. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 4 Yukon gold potatoes
- 3 (¾ oz) Parmesan ⁷
- 1 yellow onion
- 1 carrot
- 2 (10 oz) pkgs ground lamb
- ¼ oz poultry seasoning
- 6 oz tomato paste
- 2 pkts beef broth concentrate
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- 5 Tbsp unsalted butter ⁷
- large egg ³
- ¼ cup milk or water
- neutral oil
- all-purpose flour (or gluten-free alternative)

TOOLS

- medium pot
- colander
- potato masher or fork
- medium ovenproof skillet
- rimmed baking sheet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 52g, Carbs 53g, Protein 39g



1. Cook potatoes

Preheat oven to 425°F with a rack in the center. Peel **potatoes**; cut into 1-inch pieces. Add to a medium pot with enough salted water to cover 1 inch. Bring to a boil over high heat. Cook over medium-low heat until fork-tender, 15–20 minutes. Drain potatoes; return to pot off heat. Add **4 tablespoons butter**; mash with a potato masher or fork until smooth.

Grate **Parmesan**, if necessary.



4. Finish filling

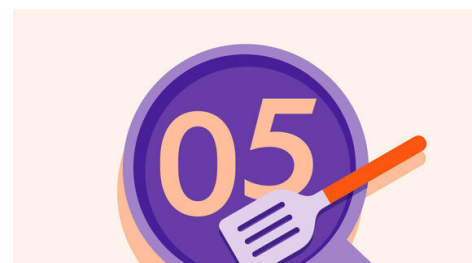
Cook, breaking up **meat**, until no longer pink, 2–3 minutes. Stir in **all of the broth concentrate** and **1 cup water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Cook over medium heat, stirring occasionally, until sauce is thickened, 8–10 minutes. Remove from heat; stir in **peas** and **½ of the remaining Parmesan**; season with **salt** and **pepper**.



2. Finish potatoes & prep

Beat together **1 large egg** and ¼ cup **milk or water**. Fold **egg mixture** and **⅓ of the Parmesan** into **potatoes**; season to taste with **salt**. Cover and set aside.

Finely chop **onion**. Scrub **carrot**; finely chop. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add **half of the lamb**; season with **salt** and **pepper**.






5. Assemble & bake

Top **filling** with **potatoes**, spreading with a spatula to cover. Use tines of a fork to make ridges on surface. Sprinkle over **remaining Parmesan**.

Place skillet on a rimmed baking sheet. Bake until top is browned and sauce is bubbling, 20–25 minutes (for deeper browning, broil 6 inches from heat source, 1–2 minutes).

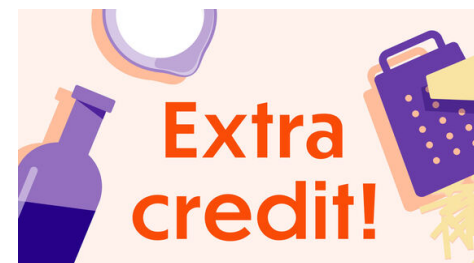
Let **shepherd's pie** cool for 10–15 minutes

before serving. Enjoy! Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com    **#dinnerly**



3. Start filling

Break up **meat** into smaller pieces until well browned, 5–6 minutes. Add **onions, carrots, ½ tablespoon poultry seasoning, and 1 tablespoon butter**. Cook, stirring often, until softened, 4–5 minutes. Add **2 tablespoons each of tomato paste and flour**; cook, stirring often, 1 minute. Add **remaining lamb**; season with **salt** and **pepper**.



6. Rate your plate!

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