

DINNERLY



Family Friendly! 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) Parmesan¹
- 1 yellow onion
- 1 small bag carrots
- 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 butter¹
- large egg²
- 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

Milk (1), Egg (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 52g, Carbs 53g, Protein 38g



1. Cook potatoes

Preheat oven to 425°F with a rack in the center. Finely grate **Parmesan**, if necessary.

Peel **potatoes**; cut into 1-inch pieces. Add to a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil. 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.



2. Finish potatoes & prep

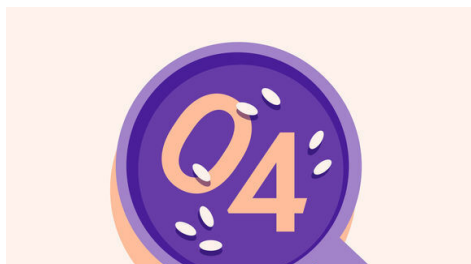
Beat together **1 large egg** and ¼ cup **milk or water**. Fold **egg mixture** and ⅓ of the **Parmesan** into **potatoes**; season to taste with **salt**. Cover and set aside.

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**.



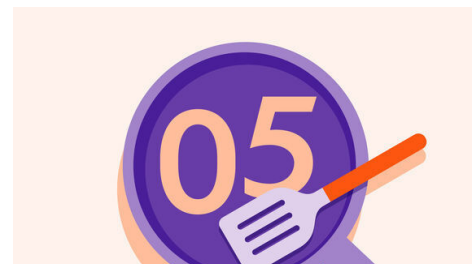
3. Start filling

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**.



4. Finish filling

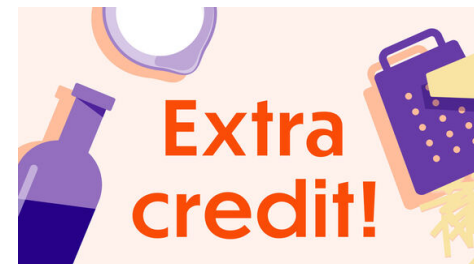
Cook, breaking up **meat**, until no longer pink, 2–3 minutes. Stir in **all of the broth concentrate** and **1 cup water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Cook over medium heat, stirring occasionally, until sauce is thickened, 8–10 minutes. Remove from heat;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



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).



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.