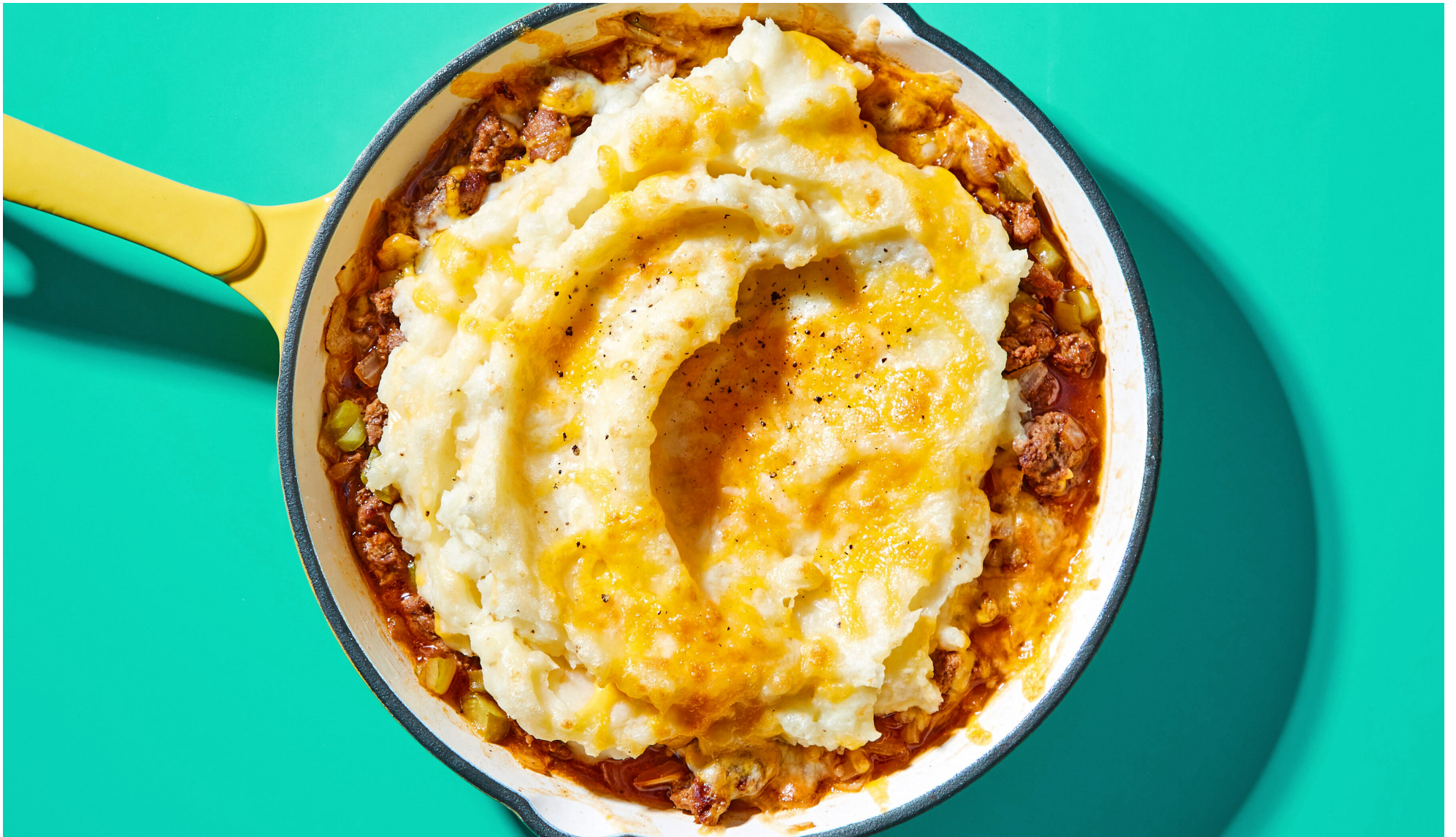


DINNERLY



Cheeseburger Shepherd's Pie with Pickles



20-30min



2 Servings

Burger night has taken an unexpectedly tasty turn. No need to flip patties when you're talking shepherd's pie! With a ground beef, onion, and pickle filling and a cheesy mashed potato topping, this is a cheeseburger you can really dig your fork into. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 yellow onion
- 3¼ oz dill pickles
- 10 oz pkg grass-fed ground beef
- 1 pkt beef broth concentrate
- 2 (2 oz) shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- 2 tablespoons butter ¹
- 2 tablespoons neutral oil
- 2 tablespoons ketchup

TOOLS

- medium saucepan
- medium ovenproof skillet (preferably cast-iron)
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 1000kcal, Fat 60g, Carbs 58g, Protein 48g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with **1 teaspoon salt** and enough water to cover by 1 inch. Cover; bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **¼ cup cooking water**; drain potatoes and return to saucepan off heat with **2 tablespoons butter** and reserved cooking water. Cover to keep warm.



4. Broil & serve

Spread **mashed potatoes** over skillet and sprinkle with **remaining cheese**.

Broil **cheeseburger shepherd's pie** until filling is bubbling and cheese is melted, 2–4 minutes (watch closely as broilers vary). Enjoy!



2. Cook onions & beef

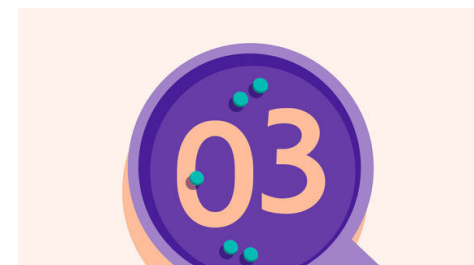
Meanwhile, preheat broiler with a rack in upper third. Halve **onion** and coarsely chop. Finely chop **pickles**.

Heat **2 tablespoons oil** in a medium ovenproof skillet over high. Add onions and **beef**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until water is evaporated and meat and onions are browned, 8–10 minutes. Drain any excess fat, if necessary.



5. ...

What were you expecting, more steps?



3. Finish filling & potatoes

Stir in **broth concentrate**, **½ cup water**, and **2 tablespoons ketchup**; bring to a simmer. Remove from heat and fold in **pickles**.

Mash **potatoes** using a potato masher or fork; season to taste with **salt** and **pepper** and stir in **half of the cheese**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!