

DINNERLY



Mac & Cheese Shepherd's Pie

with Ground Beef & Carrots



20-30min



2 Servings

Fact: One is never too old for mac & cheese. Give yourself the excuse to relive one of your childhood favorites, while remixing a classic. We're making a creamy, nutty sauce with cheddar, then folding it with elbow macaroni and scallions. But, why stop there? Take grandma's Sunday gravy chock full of beef and veggies, then top it with the mac & cheese and broil to golden crisp perfection. We've got you covered!

WHAT WE SEND

- 2 scallions
- 3 oz carrots
- 4 oz elbow macaroni ²
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ¹
- all-purpose flour ²
- $\frac{3}{4}$ cup milk ¹

TOOLS

- medium saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 48g, Carbs 57g, Protein 45g

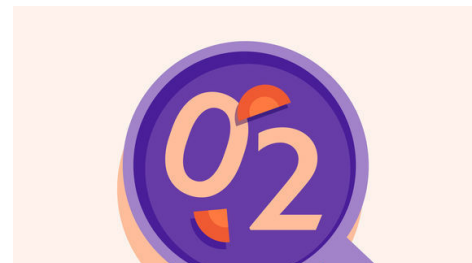


1. Prep ingredients

Preheat broiler with a rack in the top position.

Bring a medium saucepan of **salted water** to a boil over high.

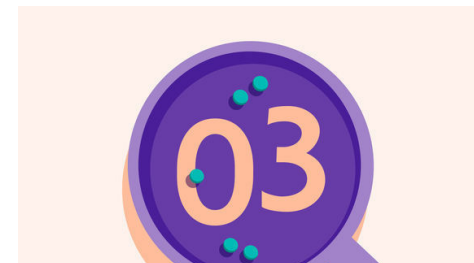
Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Scrub and trim ends from **carrot**, then cut into $\frac{1}{4}$ -inch pieces. Finely chop **1 teaspoon garlic**.



2. Sauté carrots

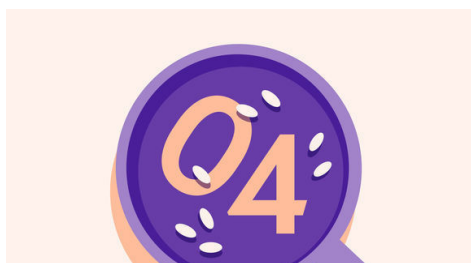
Transfer **pasta** to saucepan with boiling **salted water** and cook, stirring occasionally, until al dente, 8–9 minutes. Reserve $\frac{1}{3}$ cup **cooking water**, then drain; reserve saucepan for step 4.

Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **carrots** and **2 tablespoons water**; cover and cook until tender, 3–4 minutes. Transfer to a plate.



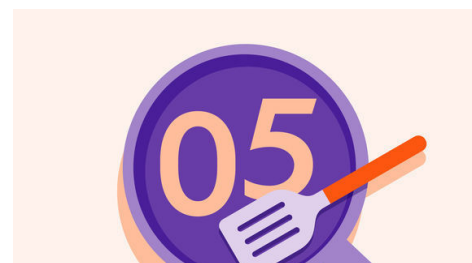
3. Cook beef filling

To same skillet, add **ground beef**, **chopped garlic**, and **sliced scallion whites and light greens**. Cook, breaking up beef into smaller pieces, until browned, 2–3 minutes. Add **reserved cooking water** and **carrots**; cook, stirring occasionally, until beef is cooked through, 1–2 minutes. Season with **salt** and **pepper**. Cover to keep warm.



4. Make cheese sauce

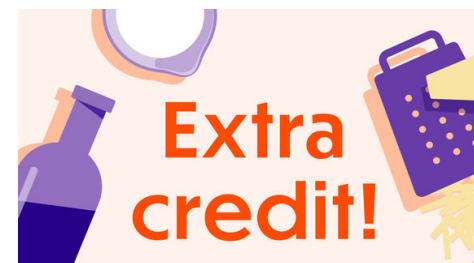
Melt **1 tablespoon butter** in reserved saucepan over medium. Sprinkle **1 tablespoon flour** into saucepan; cook, stirring, 1 minute. Slowly whisk in $\frac{3}{4}$ cup **milk**; cook, whisking constantly, until sauce is smooth and thickened, about 2 minutes. Remove from heat; whisk in **cheese** until completely melted. Season to taste with **salt** and **pepper**. Stir in **pasta** until evenly coated.



5. Broil pie & serve

Evenly spoon **mac and cheese** over **beef filling**. Broil on top oven rack until golden and lightly browned in spots, 1–3 minutes (watch closely as broilers vary).

Serve **mac and cheese shepherd's pie** with **remaining scallions** sprinkled over top. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.