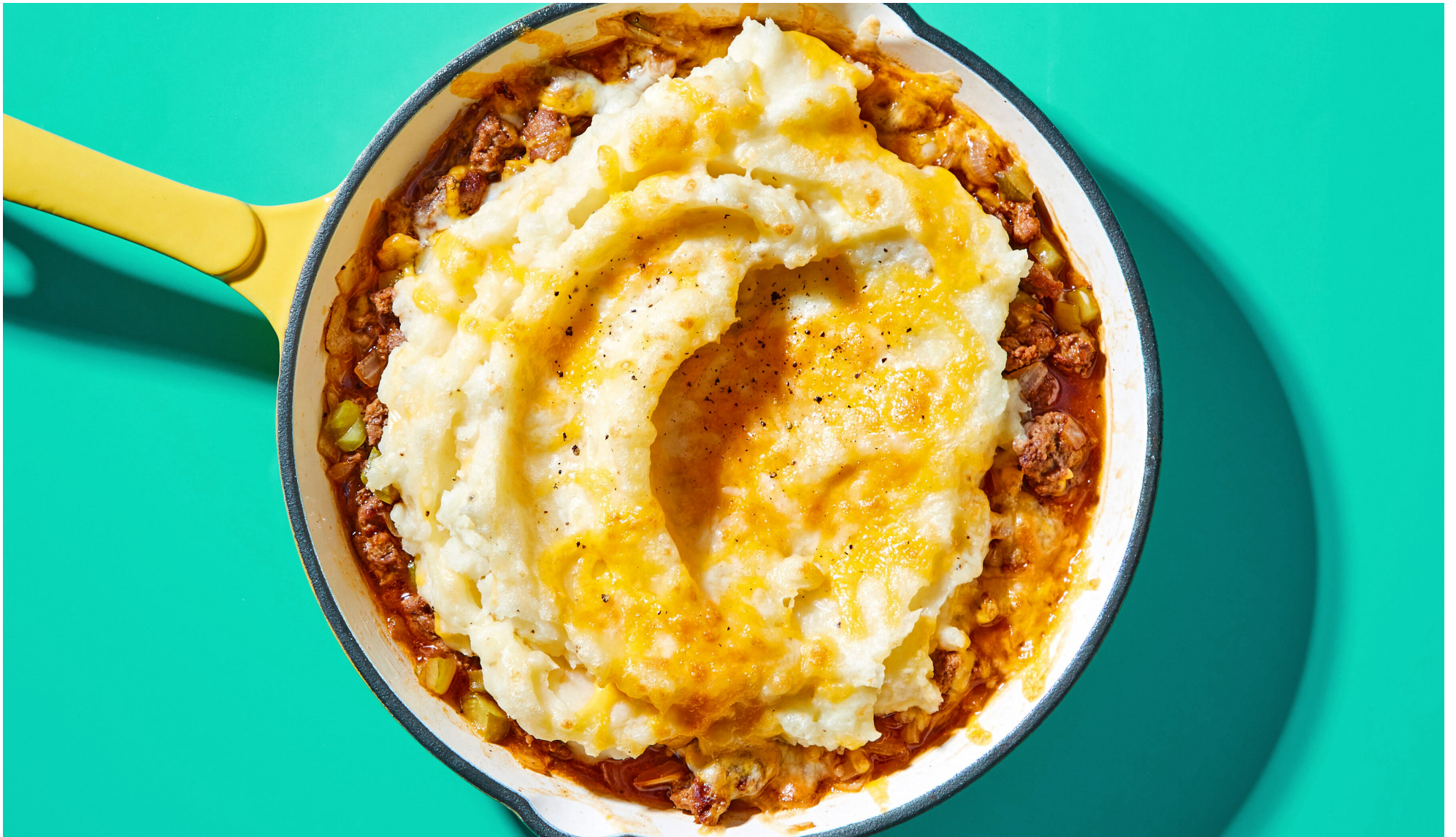


# DINNERLY



## Cheeseburger Shredded Beef Shepherd's Pie

with Bread & Butter 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 shredded beef, onion, and pickle filling and a cheesy mashed potato topping, this is a cheeseburger inspired dish you can really dig your fork into. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 yellow onion
- 3¼ oz dill pickles
- ½ lb pkg ready to heat shredded beef <sup>2,3</sup>
- 1 pkt beef broth concentrate
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>1</sup>
- neutral oil
- ketchup

## TOOLS

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

## ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

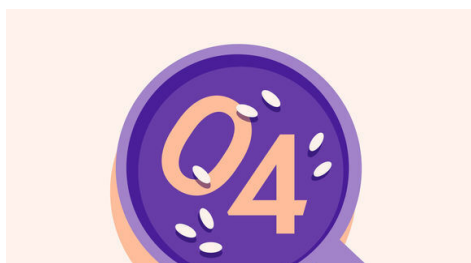
## NUTRITION PER SERVING

Calories 860kcal, Fat 49g, Carbs 74g, Protein 37g



### 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. SHREDDED BEEF VARIATION

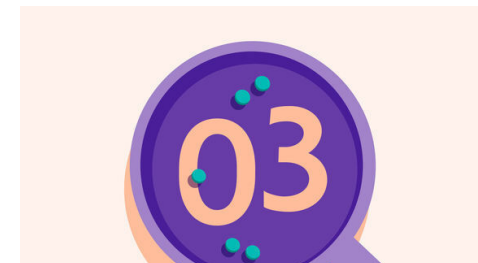
Meanwhile, preheat broiler with a rack in upper third. Halve **onion** and coarsely chop. Finely chop **pickles**.

Heat **2 tablespoons oil** in a medium ovenproof skillet over high. Add onions and **shredded 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.



### 5. ...

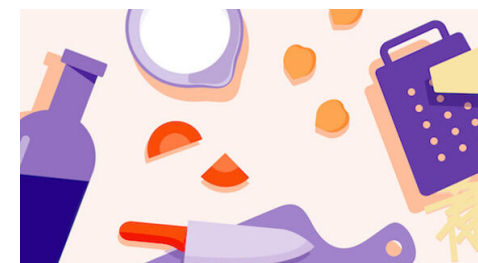
What were you expecting, more steps?



### 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!