

DINNERLY



Shepherd's Pie with Carrots & Peas



20-30min



2 Servings

Little known fact: most people think this dish is named for shepherds in a field. But, actually, the dish name is derived from the herding effect that is caused once everyone within smelling distance catches its intoxicating aroma wafting from your kitchen. You'll suddenly find yourself shepherding droves of people to your table—all eagerly awaiting a bite! You've been warned. We've got you covered!

WHAT WE SEND

- 3 oz carrots
- 2 scallions
- 1 pkt beef broth concentrate
- 2 potatoes
- 10 oz pkg grass-fed ground beef
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour (or gluten-free alternative)

TOOLS

- medium saucepan
- medium ovenproof skillet
- 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 800kcal, Fat 42g, Carbs 59g, Protein 36g

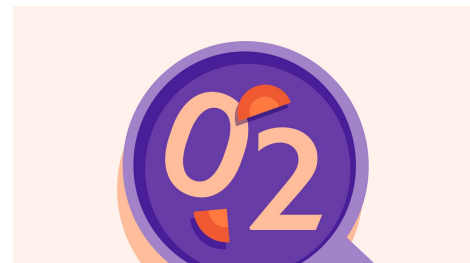


1. Prep veggies & broth

Preheat broiler with a rack in the top position.

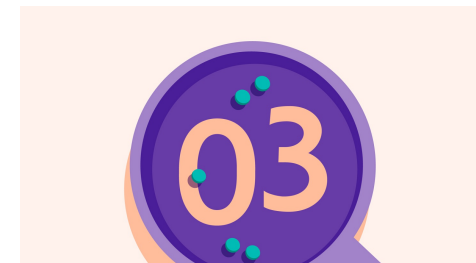
Trim end from **carrot**, then cut into ¼-inch thick rounds. Trim ends from **scallions**, then thinly slice.

In a liquid measuring cup, stir to combine **broth concentrate** and **1¼ cups water**; set aside until step 3.



2. Boil potatoes

Peel **potatoes**, then cut into 1½-inch pieces. Transfer to a medium saucepan with enough **salted water** to cover by ½ inch; bring to a boil over high heat. Reduce heat to medium and simmer until tender when pierced with a knife, 8–10 minutes. Drain and return to saucepan off heat.



3. Brown beef

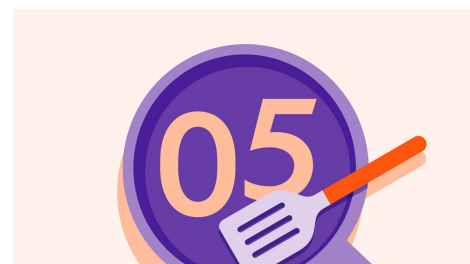
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **beef**, **1 teaspoon salt**, and **½ teaspoon pepper**. Cook, breaking up meat, until lightly browned, 4–5 minutes. Add **carrots** and **all but 2 tablespoons scallions**; cook, 1 minute. Add **prepared broth**; bring to a boil, scraping up browned bits. Cover and simmer over medium until carrots are tender, 7–8 minutes.



4. Make mashed potatoes

Add **¼ cup broth** from skillet and **2 tablespoons butter** to **potatoes**; mash with potato masher or fork until smooth. Stir in **remaining scallions** and **½ teaspoon each of salt and pepper**.

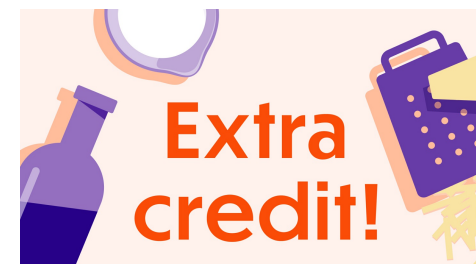
In a bowl, whisk **1 tablespoon flour** and **¼ cup water**; add to skillet. Bring to a boil; simmer over medium until thickened, 4–6 minutes. Stir in **peas**; season with **salt** and **pepper**.



5. Finish & serve

Remove skillet with **beef mixture** from heat; dollop **mashed potatoes** on top and spread into an even layer. Drizzle with **1 tablespoon oil**, then broil on top oven rack until golden and bubbling around edges, 3–5 minutes (watch closely as broilers vary).

Let **shepherd's pie** rest 5 minutes before serving. Enjoy!



6. Kids pitch-in!

Get any willing helpers, big or little, to do the mashed potato! No, not the dance...we're talking about the actual cooking in step 4. Although, we won't tell if you break out some moves in the kitchen. We do it all the time!