



Impossible Cottage Pie

& Scalloped Potatoes

 40-50min  2 Servings

Shepherd's pie and cottage pie, similar but different! Both traditionally contain ground meat in gravy with a potato topping—but cottage pie is made with beef, not lamb. Our version features sautéed Impossible ground with aromatics, carrots, and peas, then simmer the mixture in an herby gravy. For a tasty twist, we swap out mashed potatoes for cheesy scalloped potatoes.

What we send

- 1 yellow onion
- garlic
- 3 oz carrots
- ¼ oz fresh thyme
- 2 potatoes
- ½ lb pkg Impossible patties ³
- 1 oz cream cheese ²
- 1½ oz pkt Worcestershire sauce ¹
- 5 oz peas
- 2 oz shredded cheddar-jack blend ²

What you need

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

Tools

- large saucepan
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 39g, Carbs 71g, Protein 45g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil.

Finely chop **onion** and **1 teaspoon garlic**. Scrub **carrot**, then cut into ½-inch pieces. Pick and finely chop **1 teaspoon thyme leaves**, discarding stems. Scrub **potatoes**, then cut into ¼-inch thick rounds.



4. Sauté veggies

Heat **½ tablespoon oil** in reserved skillet. Add **carrots** and **onions**; season with **salt** and **pepper**. Cook, stirring, until veggies are softened and lightly browned, 2-3 minutes.

Add **chopped garlic, thyme leaves**, and **1 tablespoon flour**. Cook, stirring to coat veggies, until garlic is fragrant, about 1 minute.



2. Brown Impossible ground

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **Impossible patties** and season with **salt** and **pepper**. Cook, breaking up into large pieces, until browned and heated through, about 5 minutes. Transfer to a bowl. Reserve skillet for step 4.



5. Start sauce

Return **Impossible ground** to skillet with **veggies**. Stir in **1¼ cups water**, **1 tablespoon Worcestershire sauce**, and **½ teaspoon salt**; season with **pepper**. Bring to a boil, then remove from heat and stir in **peas**.

Arrange **potatoes**, overlapping slightly, over **Impossible ground and veggie filling**. Pour **cream cheese mixture** over potatoes, then sprinkle **cheddar** on top.



3. Parboil potatoes

Add **potatoes** to boiling water and cook until barely tender when pierced with a fork, 4-5 minutes. Reserve **⅓ cup cooking water**; drain potatoes and set aside.

In a small bowl, stir to combine **reserved cooking water, cream cheese, 2 teaspoons flour**, and **½ teaspoon salt**



6. Bake & serve

Bake **cottage pie** on upper oven rack until **potatoes** are tender and top is lightly browned, 25-30 minutes. Enjoy!