

DINNERLY



St. Patty's 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

- 1 carrot
- 1 oz scallions
- 1 pkt beef broth concentrate
- 2 Yukon gold potatoes
- 1 pkg ground beef
- 2½ oz peas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹

TOOLS

- medium saucepan
- colander
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 38g, Carbs 56g, Protein 35g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim and discard ends from **carrot**, then cut into ¼-inch thick rounds. Trim **scallions**, then thinly slice. In a liquid measuring cup, stir to combine **beef broth concentrate** and 1¼ cups **water**.



2. Boil potatoes

Peel **potatoes**, then cut into 1½-inch pieces. Place potatoes in a medium saucepan with enough cold water to cover by 1 inch and bring to a boil over high, then reduce heat to medium and simmer until tender when pierced with a knife, 8–10 minutes. Drain and return to saucepan.



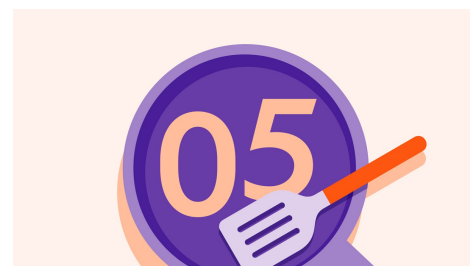
3. Brown beef

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; 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 a potato masher or fork until smooth. Stir in **remaining scallions**; season with **salt** and **pepper**. In a bowl, whisk 1 **tablespoon flour** with 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

Off the heat, dollop **mashed potatoes** on top of **beef mixture** in skillet and spread into an even, but rough layer. Drizzle with 1 **tablespoon oil**, then broil on top oven rack until golden and bubbling around the edges, 3–5 minutes (watch closely as broilers vary). Let sit for 5 minutes, then scoop **shepherd's pie** onto plates. Enjoy!



6. Kids pitch-in!

Get any willing helpers, big or little, to do the mashed potatoes! 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!