

DINNERLY



Sloppy Joe Shepherd's Pie:

Double The Servings. Same Price.



30-40min



2 Servings

We've done the impossible. We created a sloppy joe that isn't so sloppy. That's right, no soggy, messy bun! Instead, creamy mashed potatoes soak up sweet and savory beef filling, creating the perfect forkful. All in your mouth, not on your face. Bonus: You'll get enough food to serve **TWICE** the amount of people! But pay the **SAME** low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 2 russet potatoes
- 1 medium yellow onion
- 1 bell pepper
- 2 oz barbecue sauce
- 10 oz grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- ¼ c ketchup
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil
- 4 Tbsp butter⁷

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 560kcal, Fat 29g, Carbs 58g, Proteins 18g



1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**. Drain and return potatoes to saucepan off the heat. Cover to keep warm.



2. Prep ingredients & sauce

Meanwhile, cut **onion** into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. In a small bowl, stir to combine **barbecue sauce**, **¼ cup ketchup**, **2 teaspoons each of vinegar and water**, and **1 teaspoon sugar**; season to taste with **salt** and **pepper**.



3. Cook beef filling

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **onions**, **peppers**, and **a pinch each of salt and pepper**; cook until veggies are softened, 3-4 minutes. Add **beef**; cook, breaking meat up into small pieces, until cooked through, 3-5 minutes. Pour off **any fat** from skillet. Stir in **sauce mixture**; cook until slightly reduced, 1 minute.



4. Mash potatoes

Preheat broiler with top rack 6 inches from the heat source. Return saucepan with **potatoes** to medium heat. Add **reserved cooking water** and **4 tablespoons butter**. Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**.



5. Broil & serve

Dollop **mashed potatoes** over **beef filling** in skillet, spreading into an even layer. Broil **sloppy joe shepherd's pie** on top oven rack until **filling** is bubbling and **mashed potatoes** are browned in spots, about 5 minutes (watch closely as broilers vary). Let skillet sit for 5 minutes before serving. Enjoy!



6. Take it to the next level

For a bump of bright aromatics, stir dried spices or herbs into the beef filling (we like oregano, rosemary, and thyme!) in step 3.