

# DINNERLY



## Customize with Sweet Potatoes

Veggie Lentil Shepherd's Pie



40-50min



2 Servings

| This version of the recipe is customized with sweet potatoes.



### WHAT WE SEND

- 2 sweet potatoes
- ½ lb carrots
- 1 medium yellow onion
- 4 oz button mushrooms
- 3 oz French green lentils
- 2 oz shredded fontina <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- balsamic vinegar (or white wine vinegar) <sup>17</sup>

### TOOLS

- large pot
- large (12") ovenproof skillet
- potato masher or fork

### ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

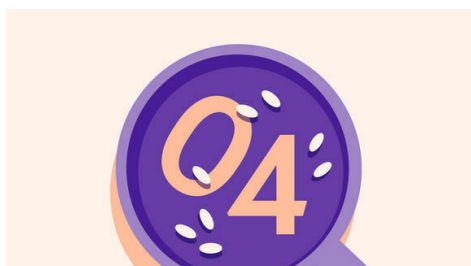
### NUTRITION PER SERVING

Calories 750kcal, Fat 27g, Carbs 103g, Protein 27g



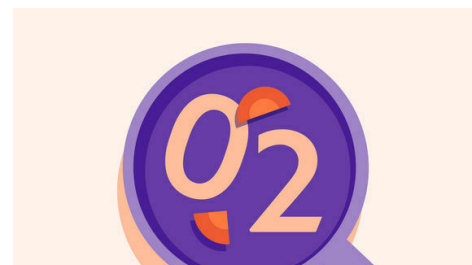
#### 1. Cook potatoes

Peel **potatoes** (or leave skins and scrub clean); cut into 1-inch pieces. Transfer to a large pot with **1 teaspoon salt** and enough **water** to cover by 1-inch. Cover and bring to a boil over high heat. Once boiling, uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup potato water**; drain and return potatoes to pot. Cover to keep warm off heat until step 5.



#### 4. Cook lentils

To skillet with **veggies**, add **1 tablespoon flour**, stirring to coat. Stir in **2½ cups water**, **lentils**, **¾ teaspoon salt**, and **a few grinds of pepper**; bring to a boil over high heat. Reduce heat to medium-low; simmer until lentils are tender and sauce is thickened, 20–25 minutes. Remove skillet from heat, then stir in **1½ teaspoons vinegar**. Season to taste with **salt** and **pepper**.

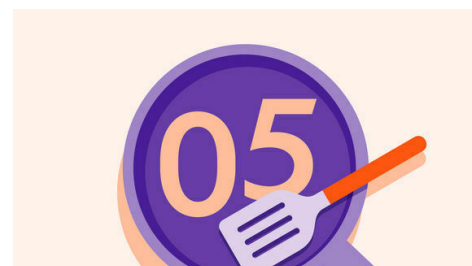


#### 2. Prep ingredients

Scrub **carrots**, then halve and thinly slice into half-moons.

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

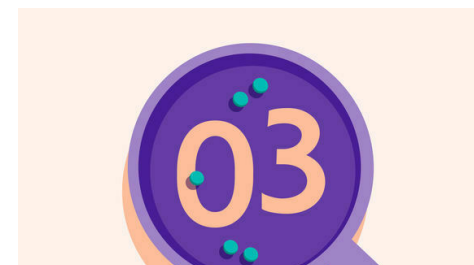
Thinly slice **mushrooms**.



#### 5. Finish & serve

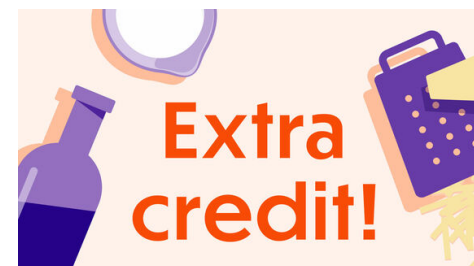
Preheat broiler with a rack in the top position. Return **potatoes** to medium heat. Add **2 tablespoons butter**; mash with a potato masher or fork. Stir in **cheese** and **1 tablespoon reserved potato water** at a time to reach desired consistency. Spread **mashed potatoes** over **lentil mixture**.

Broil **shepherd's pie** until lightly browned in spots, 1–3 minutes (watch closely). Enjoy!



#### 3. Sauté veggies

Melt **1 tablespoon butter** in a large ovenproof skillet over medium-high. Add **chopped onions and garlic**, **sliced carrots**, and **a pinch each of salt and pepper**; cook until fragrant and slightly softened, about 2 minutes. Add **mushrooms**; cook until veggies are tender and browned in spots, 3–4 minutes more.



#### 6. Make it kid-proof

Mushroom-averse kiddos? Finely chop them so they blend right into the lentil filling!