

# DINNERLY



## Plant-Based Ground Sloppy Joe Shepherd's Pie

with Mashed Potato Topping



30-40min



2 Servings

| This version of the recipe is customized with plant-based ground.

## WHAT WE SEND

- 2 russet potatoes
- 1 red onion
- 1 green bell pepper
- 2 oz barbecue sauce
- ½ lb pkg plant-based ground <sup>1,6,15</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup ketchup
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil
- 2 Tbsp butter <sup>7</sup>

## TOOLS

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

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

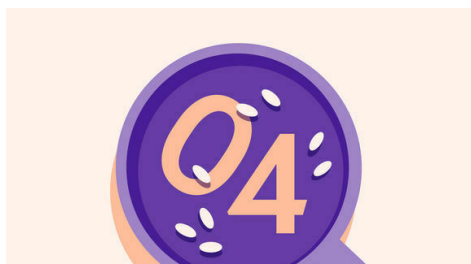
## NUTRITION PER SERVING

Calories 760kcal, Fat 39g, Carbs 78g, Protein 24g



### 1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with 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 ¼ cup **cooking water**. Drain and return potatoes to saucepan off heat; cover to keep warm until step 4.



### 4. Mash potatoes

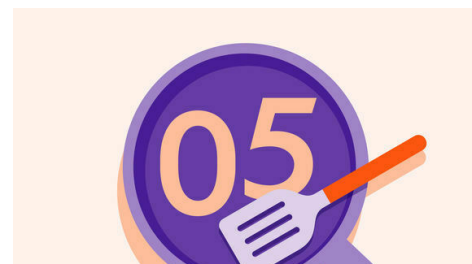
Preheat broiler with top rack 6 inches from heat source. Return saucepan with **potatoes** to medium heat. Add **reserved cooking water** and 2 **tablespoons butter**. Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**.



### 2. Prep veggies & 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**.



### 5. Broil & serve

Dollop **mashed potatoes** over **filling** in skillet, spreading into an even layer. Broil on top oven rack until filling is bubbling and mashed potatoes are browned in spots, about 5 minutes (watch closely as broilers vary).

Let **sloppy joe shepherd's pie** sit for 5 minutes before serving. Enjoy!



### 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 softened, 3–4 minutes.

Add **plant-based ground**; cook, breaking up into small pieces, until cooked through, 3–5 minutes. Stir in **sauce mixture**; cook until slightly reduced, 1 minute.



### 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.