

DINNERLY



Spring Veggie Shepherd's Pie with Cheddar Mashed Potato Topping



30-40min



2 Servings

Why should meat-eaters have all of the shepherd's pie fun? So, we're shepherding in the, er, veggies? with this one-skillet dish packed with the kind of flavor that'll have you like, meat-who? No shepherd's pie could be complete without a perfectly browned cheesy mashed potato topping. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 1 red onion
- 6 oz carrots
- 4 oz snap peas
- 1 pkt vegetable broth concentrate
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour (or gluten-free alternative)
- ¼ cup milk ¹
- butter ¹

TOOLS

- medium saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 29g, Carbs 73g, Protein 17g



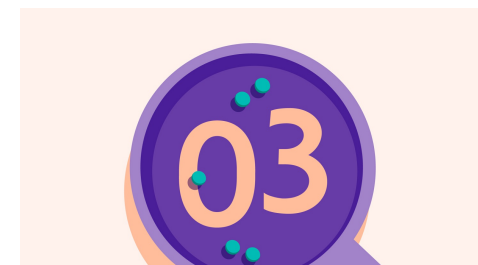
1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Add to a medium saucepan with enough water to cover by 1 inch. Add **1 tablespoon salt**, cover, and bring to a boil. Uncover and cook until easily pierced with a knife, 10–12 minutes. Drain and return potatoes to saucepan off heat.



2. Prep ingredients

Finely chop **onion**. Trim ends from **carrots**, halve lengthwise, then cut into ½-inch half moons. Finely chop **2 teaspoons garlic**. Trim stem ends from **snap peas**, then cut in half crosswise.



3. Cook veggies

Preheat broiler with a rack in the upper third.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions, carrots**, and **¼ teaspoon salt**; cook until slightly tender and golden, about 7 minutes. Add **garlic** and **1 tablespoon flour**; cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute.



4. Cook veggie filling

Stir **1½ cups water** and **broth concentrate** into skillet; bring to a boil over high heat, scraping up any browned bits from bottom of skillet. Cover, reduce heat to medium, and cook until sauce has thickened and **carrots** are tender, about 15 minutes. Stir in **snap peas**, cover, and cook until crisp tender, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Broil & serve

Mash **potatoes** over low heat with **¼ cup milk** and **1 tablespoon butter**. Stir in **half the cheese**; season to taste with **salt** and **pepper**. Dollop over **vegetable filling** and spread into an even layer. Top with **remaining cheese**. Broil on top oven rack until golden, 3–5 minutes (watch closely as broilers vary).

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



6. Make it meaty!

We're all about getting our fill of veggies, but if you have some must-have-meat-eaters in your house, then go ahead and brown some ground beef or turkey and add it to the veggie filling.