

# DINNERLY



## Veggie Shepherd's Pie:

More servings? Or leftovers? You choose!



40-50min



2 Servings

We've been living in our hibernation clothes for some time now, so, it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

### WHAT WE SEND

- 3 (8 oz) russet potatoes
- 8 oz carrots
- 1 medium red onion
- garlic
- 2 oz cheddar <sup>7</sup>
- 3 oz French green lentils
- 4 oz button mushrooms

### WHAT YOU NEED

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

### TOOLS

- large pot
- box grater
- 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.

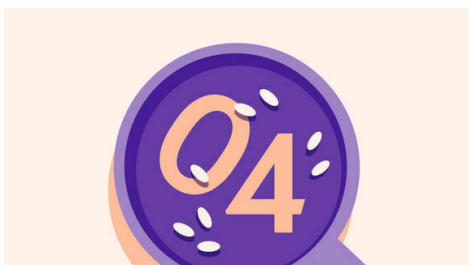
### NUTRITION PER SERVING

Calories 400kcal, Fat 14g, Carbs 55g, Proteins 15g



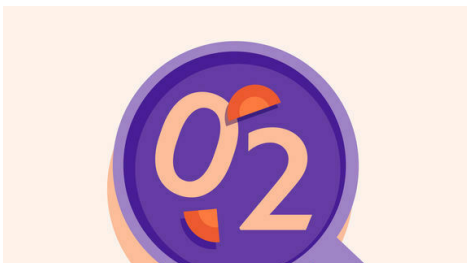
#### 1. Cook potatoes

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, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup potato water**, then drain and return potatoes to saucepan. Cover to keep warm off heat.



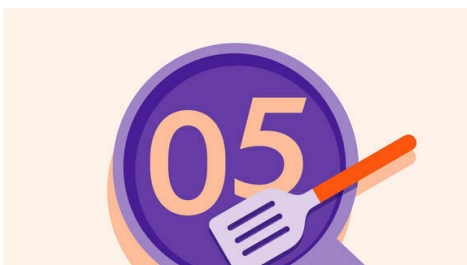
#### 4. Cook lentils

Add **1 tablespoon flour** to skillet with **veggies**, stirring to coat. Add **2½ cups water**, **lentils**, **¼ 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**.



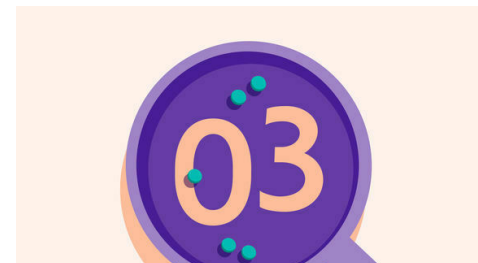
#### 2. Prep ingredients

Scrub **carrots**, then halve and thinly slice into half moons. Finely chop **onion**. Thinly slice **mushrooms**. Finely chop **2 teaspoons garlic**. Grate **cheddar**, if necessary.



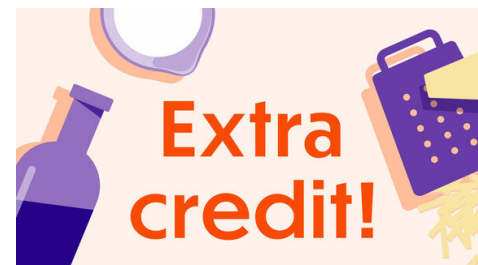
#### 5. Finish & serve

Preheat broiler with a rack 6-inches from the heat source. Heat pot with **potatoes** over medium. Add **2 tablespoons butter**; mash with a potato masher or fork. Stir in **cheese** and **1 tablespoon potato water** at a time to reach desired consistency. Spread **mashed potatoes** over **lentil mixture**. Broil on top oven rack until lightly browned in spots, 1–3 minutes (watch closely). Enjoy!



#### 3. Sauté vegetables

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



#### 6. Make it kid-proof

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