

# DINNERLY



## Veggie Lentil Shepherd's Pie with Cheesy Mashed Potatoes



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

### WHAT YOU NEED

- kosher salt & ground pepper
- 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.

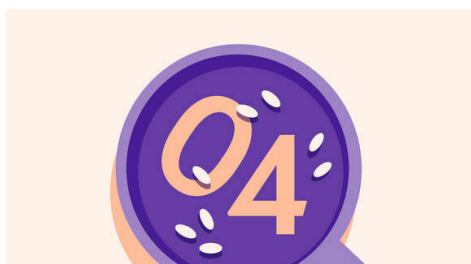
### NUTRITION PER SERVING

Calories 530kcal, Fat 18g, Carbs 73g, Proteins 20g



#### 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**, then drain and return potatoes to pot. Cover to keep warm off heat.



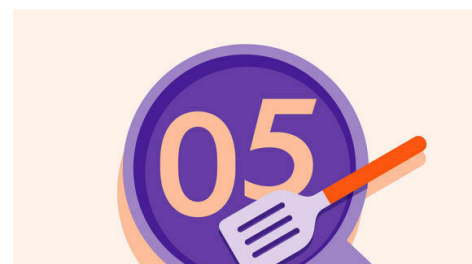
#### 4. Cook lentils

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

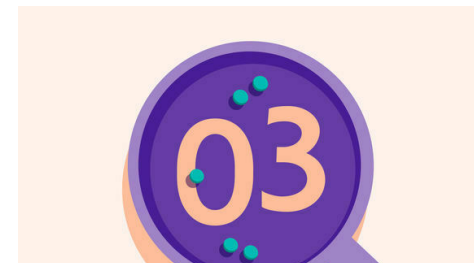
Scrub **carrots**, then halve and thinly slice into half moons (use 2 cups, save rest for own use). Finely chop **onion**. Finely chop **2 teaspoons garlic**. Thinly slice **mushrooms**.



#### 5. Finish & serve

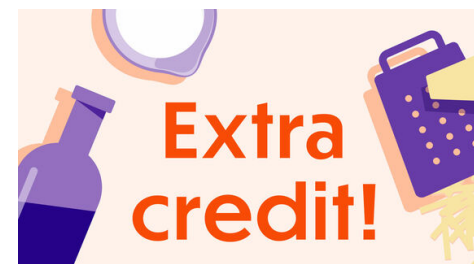
Preheat broiler with a rack 6 inches from heat source. Return **potatoes** to medium heat. Add **2 tablespoons butter**; mash with a potato masher or fork. Stir in **cheese** and **1 tablespoon potato water** at a time to reach desired consistency. Spread **mashed potatoes** over **lentil mixture**.

Broil on top oven rack until lightly browned in spots, 1–3 minutes (watch closely). Enjoy!



#### 3. Sauté veggies

Melt **1 tablespoon butter** in a large ovenproof skillet over medium-high. Add **onions**, **chopped garlic**, **2 cups 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!