

DINNERLY



Monster Mash(ed) Potato Bowl with Gravy:

Recipes to SCREAM About!



20-30min



2 Servings

From our kitchen in the castle east to the couch where the vampires feast. The ghouls all came from their humble abodes. To get a jolt from our veggie electrodes. They did the mash, they did the Dinnerly mash. The monster mash(ed), it was a graveyard smash. We've got you covered!

WHAT WE SEND

- 3 Yukon gold potatoes
- ½ lb broccoli
- 1 medium yellow onion
- ½ lb carrots
- garlic
- 1 pkt vegetable broth concentrate
- 2 (¾ oz) pieces Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil
- butter ⁷

TOOLS

- medium saucepan
- microplane or grater
- rimmed baking sheet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 46g, Carbs 88g, Proteins 20g



1. Boil potatoes

Preheat oven to 450°F with a rack in the lower third.

Peel **potatoes**; 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 over high heat; uncover, and cook until easily pierced with a fork, 10–12 minutes. Reserve **⅓ cup cooking water**; drain and return potatoes to saucepan. Cover to keep warm off heat until step 4.



4. Mash potatoes

Return saucepan with **potatoes** over medium heat. Add **reserved cooking water, 2 tablespoons butter, and 1 tablespoon oil**. Mash with a potato masher or fork; season to taste with **salt and pepper**. Transfer to a bowl and cover to keep warm.

Wipe out saucepan; melt **1 tablespoon butter** over medium-high heat.



2. Prep ingredients

Trim stem ends from **broccoli** and cut crowns into 1-inch florets. Halve **onion** lengthwise, then slice into ½-inch wedges. Scrub **carrots**, then cut on an angle into ½-inch slices. Finely chop **2 teaspoons garlic**.

In a liquid measuring cup, whisk to combine **broth concentrate, ⅓ cup water, and 2 teaspoons flour**.

Finely grate **all of the Parmesan**.

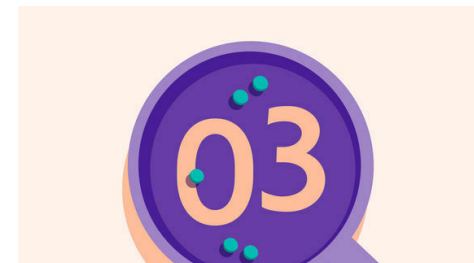


5. Make gravy & serve

To saucepan with **butter**, add **remaining chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **broth mixture**; bring to a boil over high. Reduce heat to medium; simmer, stirring occasionally, until reduced to ⅓ cup, 2–3 minutes more. Season with **salt and pepper**.

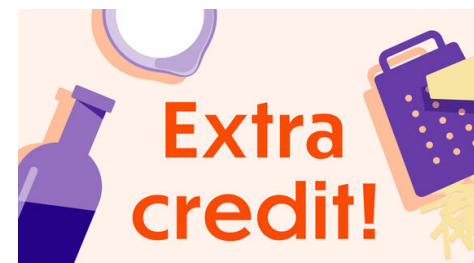
Serve **mashed potato & gravy bowls** topped with **garlic-Parmesan veggies**.

Enjoy!



3. Roast veggies

On a rimmed baking sheet, toss **broccoli, onions, and carrots** with **2 tablespoons oil**; season with **salt and pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes. Sprinkle with **Parmesan** and **half of the chopped garlic**; roast until cheese is golden-brown and crisp, 3–5 minutes more.



6. Make it meaty!

We made this a meatless meal on purpose, but if you have carnivores at the table, check out our handy protein packs! Amp up this veggie bowl with slices of seared steak or grilled chicken.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**