



# HEARTY VEGETABLE SHEPHERD'S PIE

with Chive Potatoes



## HELLO MIREPOIX

A classic flavour base in French cooking which includes onion, celery and carrot

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 811

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|--|--|--|--|--|---|
| <br>Russet Potato | <br>Green Peas        | <br>Garlic    | <br>Rosemary                    | <br>Cremini Mushrooms | <br>Borlotti Beans |
| <br>Mirepoix      | <br>All-Purpose Flour | <br>Soy Sauce | <br>Vegetable Broth Concentrate | <br>Chives            |   |



## BUST OUT

- Garlic Press
- Potato Masher
- Measuring Spoons
- Strainer
- Large Oven-Proof Pan
- Unsalted Butter **2** (2 tbsp | 4 tbsp)
- Medium Pot
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil
- Peeler

## INGREDIENTS

2-person | 4-person

- Russet Potato 460 g | 920 g
- Green Peas 113 g | 227 g
- Garlic 6 g | 12 g
- Rosemary 10 g | 10 g
- Cremini Mushrooms 227 g | 227 g
- Borlotti Beans 1 can | 2 can
- Mirepoix 227 g | 454 g
- All-Purpose Flour **1** 3 tbsp | 6 tbsp
- Soy Sauce **1,4** 1 tbsp | 2 tbsp
- Vegetable Broth Concentrate 1 | 2
- Chives 10 g | 10 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your broiler to **high** (to broil the pie). If you don't have an oven-proof pan, transfer the veggie mixture to a baking dish after Step 5!



**1 BOIL POTATOES** Wash and dry all produce.\* Peel and cut the **potatoes** into ½-inch pieces. In a medium pot, combine the **potatoes** with **5 cups water** (**NOTE:** same quantity for 4 ppl) and **½ tsp salt** (dbl for 4 ppl). Cover and bring to a boil over medium-high, until the **potatoes** are fork-tender, 10-12 min.



**4 COOK FILLING** Reduce heat to medium. Add the **mirepoix, garlic** and **rosemary** to the pan. Cook, stirring occasionally, until the **veggies** soften, 8-10 min. Sprinkle the **flour** over the **veggies** and stir to coat, 1 min. Add the **beans, peas, soy sauce, broth concentrate(s)** and **1 cup water** (dbl for 4 ppl). Bring to a boil and stir until thickened, 3-5 min.



**2 PREP** Meanwhile, drain and rinse the **beans**. Peel, then mince or grate the **garlic**. Strip a few **rosemary leaves** off the sprig and finely chop **1 ½ tsp** (dbl for 4 ppl). Roughly chop the **mushrooms**.



**5 MASH POTATOES** Meanwhile, finely chop **2 tbsp chives** (dbl for 4 ppl). When the **potatoes** are done, drain and return them to the same pot. Using a fork or potato masher, mash the **potatoes** with **2 tbsp butter** (dbl for 4 ppl) and the **chives** until smooth. Season with **salt** and **pepper**.



**3 COOK MUSHROOMS** Heat a large oven-proof pan over medium-high heat. Add **1 tbsp oil** (dbl for 4 ppl), then the **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 4-5 min.



**6 FINISH AND SERVE** Dollop the **mashed potatoes** over the **veggie mixture**. Broil the **shepherd's pie** in the middle of the oven until the **potatoes** are golden-brown, 4-5 min. Divide the **shepherd's pie** between plates.

## HEARTY!

Our veggie version is just as satisfying as the classic meat dish!