



Tex Mex Pulled Pork Shepherd's Pie

with Sweet Potato Mash and Corn

FAMILY 20 Minutes



Pulled Pork



Sweet Potato, cubes



Mexican Seasoning



Green Bell Pepper



Corn Kernels



Onion, chopped



Cheddar Cheese, shredded



Tomato Paste



Green Onions

HELLO TEX MEX SHEPHERD'S PIE
A southwestern twist on a British pub classic!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Large Non-Stick Pan, Large Pot, Potato Masher, 9x13-Inch Baking Dish, Strainer, Measuring Cups, Measuring Spoons, Baking Sheet

Ingredients

	4 Person
Pulled Pork	680 g
Sweet Potato, cubes	680g
Mexican Seasoning	56 g
Green Bell Pepper	400 g
Corn Kernels	227 g
Onion, chopped	227 g
Cheddar Cheese, shredded	1113 g
Tomato Paste	¼ cup
Green Onions	2 pc
Unsalted Butter*	¼ cup
Oil*	2 tbsp
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. COOK POTATOES

Combine **sweet potatoes**, **1 tsp salt** and enough **water** to cover (approximately 1-2 inches) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until **sweet potatoes** are fork-tender, 10-12 min.



4. MASH SWEET POTATOES

Meanwhile, drain and return **potatoes** to same pot. Using a **potato masher**, mash **4 tbsp butter** into **potatoes** until smooth. Season with **salt** and **pepper**. Top **pork mixture** with the **corn**. Dollop **potatoes** over top. Spread and smooth to cover **corn**.



2. COOK VEG

Meanwhile, thinly slice the **green onions**. Core, then dice **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **onions** and **peppers**. Cook, stirring occasionally, until the **veggies** start to soften, 3-4 min. Season with **salt** and **pepper**.



5. BROIL SHEPHERD'S PIE

Sprinkle over **cheese**. Transfer the **assembled shepherd's pie** to a baking sheet. Broil, in the **middle** of the oven, until the **topping** is golden-brown, 4-5 min. (**TIP:** Keep an eye on it so that it does not burn!)



3. MIX FILLING

Add the **pork** and **Mexican seasoning** to the same pan. Cook, breaking up **pork** into smaller pieces. Add **½ cup water** and **tomato paste**. Cook, stirring occasionally, until the **sauce** thickens slightly, 2-3 min.** Season with **salt** and **pepper**. Transfer **pork mixture** to a 9x13-inch baking dish.



6. FINISH AND SERVE

Divide **shepherd's pie** between plates. Sprinkle over **green onions**.

Dinner Solved!

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