



Traditional Lamb Shepherd's Pie












Fluffy Chive Mash and Crispy Parmesan Topping

40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Lamb
-  Russet Potato
-  Mirepoix
-  Green Peas
-  Chives
-  Thyme
-  Garlic
-  Tomato Sauce
-  Soy Sauce
-  Sour Cream
-  Parmesan Cheese, shredded

HELLO SHEPHERD'S PIE

The difference between shepherd's pie and cottage pie is simple. Shepherd's pie is made with lamb and cottage pie is made with beef.

Start here

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

Bust Out

Vegetable peeler, measuring spoons, potato masher, strainer, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, garlic press

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Russet Potato	460 g	920 g
Mirepoix	113 g	227 g
Green Peas	113 g	113 g
Chives	7 g	7 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Tomato Sauce	2 tbsp	2 tbsp
Soy Sauce	½ tbsp	1 tbsp
Sour Cream	3 tbsp	6 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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.

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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Assemble shepherd's pie

Drain and return **potatoes** to same pot. Add **2 tbsp butter** (dbl for 4ppl). Using a potato masher, mash together until creamy. Stir in the **sour cream** and **half the chives**. Season with **salt** and **pepper**. Top the **lamb mixture** with the **green peas**, then dollop the **mashed potatoes** over top and smooth over to cover the **peas**.



Cook veg

While **potatoes** cook, peel then mince **garlic**. Thinly slice the **chives**. Strip **1 tbsp thyme leaves** from the stems (dbl for 4ppl). Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then the **mirepoix**, **thyme** and **garlic**. Cook, stirring occasionally, until the **veggies** start to soften, 3-4 min. Season with **salt** and **pepper**.



Broil shepherd's pie

Sprinkle **Parmesan** over top of the **assembled shepherd's pie**. Broil in the **middle** of the oven, until the **topping** is golden-brown, 2-3 min. (**TIP**: Keep an eye on it so that it does not burn!)



Cook lamb

Add the **lamb** to the same pan. Cook, breaking up the **lamb** into smaller pieces, until no pink remains, 4-5 min.** Add **1 tbsp tomato sauce** (dbl for 4ppl), **soy** and **½ cup water** (dbl for 4ppl) to the same pan. Cook, stirring occasionally, until the **sauce** thickens slightly, 4-5 min. Season with **salt** and **pepper**. Remove the pan from the heat and transfer the **lamb mixture** to an 8x8-inch baking dish (9x13-inch dish for 4ppl).



Finish and serve

Divide the **shepherd's pie** between plates. Sprinkle over the **remaining chives**.

Dinner Solved!