



Traditional Lamb Shepherd's Pie

with Fluffy Mash and Crispy Parmesan Topping

Family Friendly

40 Minutes



Ground Lamb



Minced Turkey



Russet Potato



Mirepoix



Green Peas



Thyme



Garlic



Tomato Sauce



Soy Sauce



Sour Cream



Parmesan Cheese, shredded



Green Onions



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Minced Turkey	250 g	500 g
Russet Potato	460 g	920 g
Mirepoix	113 g	227 g
Green Peas	113 g	113 g
Green Onions	2	2
Thyme	7 g	7 g
Garlic	6 g	12 g
Tomato Sauce	1 tbsp	2 tbsp
Soy Sauce	1 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 74°C/165°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. (**NOTE:** Use the same for 4 ppl.) 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 the same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl). Using a potato masher, mash together until creamy. Stir in **sour cream** and **half the green onions**. Season with **salt** and **pepper**. Top the **lamb mixture** with the **mashed potatoes**. Smooth the **mashed potatoes** over top, covering the **lamb mixture**.



Cook veg

While **potatoes** cook, peel, then mince or grate **garlic**. Thinly slice **green onions**. Strip **1 tbsp thyme leaves** from the stems (dbl for 4 ppl). Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **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 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 **lamb** to the same pan. Cook, breaking up the **lamb** into smaller pieces, until no pink remains, 4-5 min. **** Add peas, 1 tbsp tomato sauce** (dbl for 4 ppl), **soy sauce** and **½ cup water** (dbl for 4 ppl) to the 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 (**NOTE:** Use a 9x13-inch dish for 4 ppl.)

 **CUSTOM RECIPE**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **lamb**.



Finish and serve

Let the **shepherd's pie** cool slightly, 4-5 min. Divide the **shepherd's pie** between plates. Sprinkle the **remaining green onions** over top.

Dinner Solved!