

DINNERLY

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Shepherd's Pie

with Carrots & Peas



20-30min



4 Servings

Little known fact: most people think this dish is named for shepherds in a field. But, actually, the dish name is derived from the herding effect that is caused once everyone within smelling distance catches its intoxicating aroma wafting from your kitchen. You'll suddenly find yourself shepherding droves of people to your table—all eagerly awaiting a bite! You've been warned. We've got you cov...

WHAT WE SEND

- potatoes, russet
- packets beef broth concentrate
- scallions
- carrots
- grass-fed ground beef
- peas

WHAT YOU NEED

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

TOOLS

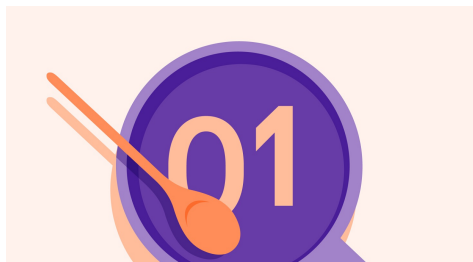
- colander
- medium ovenproof skillet
- medium saucepan
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Energy 768.0kcal, Fat 41.9g, Proteins 41.0g, Carbs 57.0g



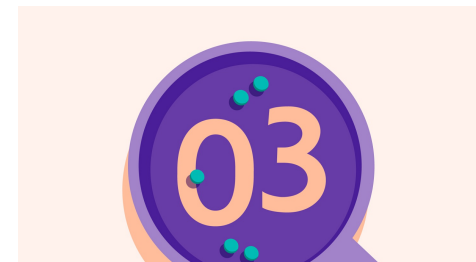
1. Prep veggies & broth

Preheat broiler with top rack 6 inches from heat source. Trim ends from **carrots**, then cut into ¼-inch rounds. Trim ends from **scallions** and thinly slice, reserving ¼ **cup of greens** for step 4. In a measuring cup or small bowl, dissolve **all of the beef broth concentrate** in **2¼ cups water**.



2. Boil potatoes

Peel **potatoes** and cut into 1½-inch pieces. Place in a large saucepan with enough cold water to cover by 1 inch and bring to a boil over high heat. Reduce heat to medium and simmer until tender when pierced with a knife, 8–10 minutes. Drain and return to saucepan.



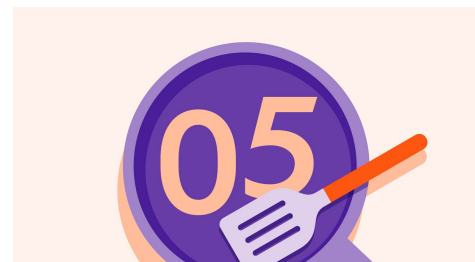
3. Brown beef

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **beef**, **1½ teaspoons salt**, and **½ teaspoon pepper**. Cook, breaking up meat, until lightly browned, 5-6 minutes. Add **carrots**, **remaining scallions**; cook, 1 minute. Add **prepared broth**; bring to a boil, scraping up browned bits. Cover; simmer over medium until carrots are tender, 8–10 minutes.



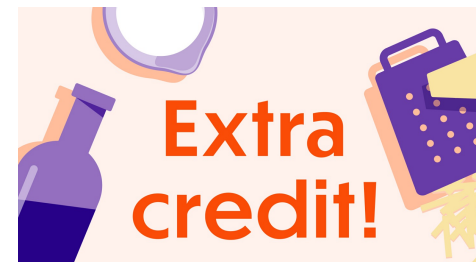
4. Make mashed potatoes

Spoon ½ **cup of broth** from skillet into **potatoes** along with ¼ **cup oil or butter**, and mash until smooth. Stir in **scallion greens**, **1 teaspoon salt**, and ½ **teaspoon pepper**. In a bowl, whisk **2 tablespoons flour** with ½ **cup water**; add to skillet. Bring to a boil, simmer over medium until thickened, 4-6 minutes. Stir in **peas**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Off the heat, dollop **mashed potatoes** on top of **beef mixture** and spread to an even, but rough layer. Drizzle with **1 tablespoon oil** and broil on top rack until golden and bubbling around the edges, 3–5 minutes (watch closely as ovens vary). Let sit 5 minutes, then scoop onto plates to serve. Enjoy!



6. Kids pitch-in!

Get any willing helpers, big or little, to do the mashed potato! No, not the dance...we're talking about the actual cooking in step 4. Although...we won't tell if you break out some moves in the kitchen. We do it all the time!