

DINNERLY



Shepherd's Pie with Cheesy Sweet Potato



20-30 minutes



2 Servings

The whole family will dive into this comfort-food classic of beef topped with creamy sweet potato. Simply melt our golden grated cheese and serve in the same pan.

WHAT WE SEND

- 7
- 2 sweet potatoes

WHAT YOU NEED

- boiling water
- olive oil
- salt and pepper
- tomato paste

TOOLS

- box grater
- medium frypan
- medium saucepan
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

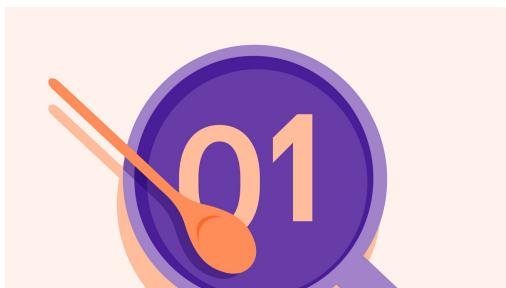
If you don't have an ovenproof frypan, use any frypan, then in Step 5, transfer the mince mixture to an ovenproof dish, cover with the mash and continue cooking as directed.

ALLERGENS

Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 840kcal, Fat 48.2g, Carbs 40.0g, Proteins 54.7g



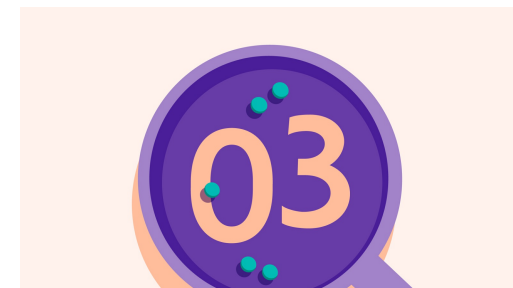
1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Peel and cut the **carrot** into 1cm chunks. Peel the **sweet potato** and cut into 2-3cm chunks. Put the sweet potato in a medium saucepan, cover with water and bring to the boil. Reduce the heat to medium and cook for 12-14 mins until tender. Drain, then return to the pan.



2. Brown mince

Meanwhile, heat **1 tbs olive oil** in a medium ovenproof frypan (see cooking tip) over medium-high heat. Cook the **beef mince** and **garlic**, breaking up lumps with a wooden spoon, for 3-4 mins until browned. Add the **carrot**, season with **salt and pepper**, and stir to combine.



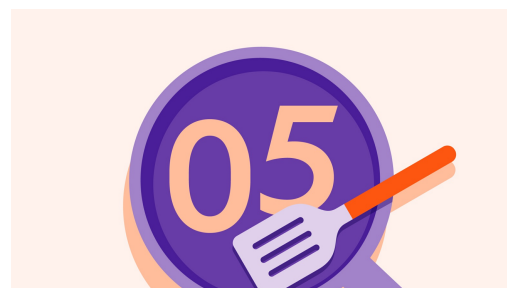
3. Make stock

While the mince is cooking, crumble **1 stock cube** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve (the remaining stock cube won't be used in this dish). Coarsely grate the **cheese**.



4. Simmer filling

Stir the **stock** and **1 tbs tomato paste** into the mince mixture. Bring to the boil, then reduce the heat to low and cook for 8-10 mins until most of the liquid has evaporated. Stir in the **peas** and cook for a further 2 mins or until warmed through. Season with **salt and pepper**.



5. Grill and serve up

Meanwhile, preheat the grill to medium-high heat. Add **1 tbs olive oil** to the **sweet potato**, season with **salt and pepper** and **mash**. Spread the **mash** over the **mince mixture** in the pan, top with the **grated cheese** and grill for 5-6 mins until golden and slightly crispy. Spoon the **shepherd's pie** among plates to serve.



6. Kitchen hack

If some members of your household aren't veggie-lovers, it is easy to include 'hidden' vegetables in this dish. Simply coarsely grate vegetables such as carrot or zucchini and add to the pan in step 2 with the mince.