



DINNERLY



Spring Veggie Shepherd's Pie with Cheddar Mashed Potato Topping

 30-40min  2 Servings

Why should meat-eaters have all of the shepherd's pie fun? So, we're shepherding in the, er, veggies? with this one-skillet dish that is packed with the kind of flavor that will ensure you'll be like, meat-who? No shepherd's pie could be complete without a perfectly browned mashed potato topping. We've got you covered!

WHAT WE SEND

- russet potato
- leek
- carrot
- garlic
- sugar snap peas
- vegetable broth concentrate

WHAT YOU NEED

- egg ³
- 1 tablespoon butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- medium saucepan
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550.0kcal, Fat 24.0g, Proteins 17.0g, Carbs 67.0g



1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Add potatoes to a medium saucepan and cover with water by 1 inch. Add **1 tablespoon salt**, cover, and bring to a boil. Uncover and cook until potatoes are tender, 10–12 minutes. Drain and return potatoes to saucepan.



2. Prep ingredients

Trim ends from **leek** and halve lengthwise (save other half for own use). Rinse under running water, pat dry, and thinly slice crosswise. Trim ends from **carrots**, cut in half lengthwise, then cut crosswise into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Trim stem ends from **snap peas**, then cut in half crosswise. Coarsely chop **all of the cheddar**.



3. Cook veggies

Preheat broiler with rack in the upper third. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **leeks, carrots**, and **¼ teaspoon salt** and cook until slightly tender and golden, about 7 minutes. Add **garlic** and **1 tablespoon flour** to skillet and cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute.



4. Cook veggie filling

Stir **1½ cups water** and **broth concentrate** into skillet; bring to a boil over high, scraping up browned bits. Cover, reduce heat to medium, and cook until sauce has thickened and **carrots** are tender, about 15 minutes. Stir in **snap peas**, cover, and cook until crisp tender, 2–3 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Mash **potatoes** over low heat with **¼ cup milk** and **1 tablespoon butter**. Stir in **half of the cheddar**; season to taste with **salt** and **pepper**. Dollop **mash** on top of **vegetable filling** and spread to an even layer. Top with **remaining cheddar** and broil on top rack until golden, 3–5 minutes (watch closely as broilers vary). Let sit 5 minutes before serving. Enjoy!



6. Make it meaty!

We're all about getting our fill of veggies, but if you have some must-have-meat-eaters in your house, then go ahead and brown some ground beef or turkey and add it to the veggie filling.