



DINNERLY



Spring Veggie Shepherd's Pie with Cheddar Mashed Potato Topping

 30-40min  4 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

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

WHAT YOU NEED

- ½ cup milk ⁷
- 2 tablespoons butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- colander
- large saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 490.0kcal, Fat 20.0g, Proteins 15.0g, Carbs 64.0g



1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Add potatoes to a large saucepan and cover with water by 1 inch. Add **2 tablespoons 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. 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 **4 teaspoons garlic**. Trim stem ends from **snap peas**, then cut in half crosswise. Grate **all of the cheddar** on the large holes of a box grater.



3. Cook veggies

Preheat broiler with a rack in the upper third. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **leeks, carrots, and ½ teaspoon salt**; cook until slightly tender and golden, about 7 minutes. Add **garlic** and **2 tablespoons flour** to skillet and cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute.



4. Cook veggie filling

Stir **2 cups water** and **broth concentrate** into skillet and bring to a boil over high, scraping up browned bits. Cover, reduce heat to medium, and cook until sauce is 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 ½ cup **milk** and **2 tablespoons 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 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.