

# DINNERLY



🏠 FAMILY FRIENDLY

## Turkey Cottage Pie with Carrot-Potato Mash

🕒 30-40min 🍴 4 Servings

Rib-sticker: (noun) any delicious, soul satisfying meal that fills you up for a long period of time while also guaranteed to feel like a hug from within. See example: Dinnerly turkey cottage pie with carrot-potato mash. We've got you covered!

## WHAT WE SEND

- russet potato
- ground turkey
- turkey broth concentrate
- carrots
- yellow onion
- peas

## WHAT YOU NEED

- 4 tablespoons butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

## TOOLS

- 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 640.0kcal, Fat 27.0g, Proteins 34.0g, Carbs 69.0g



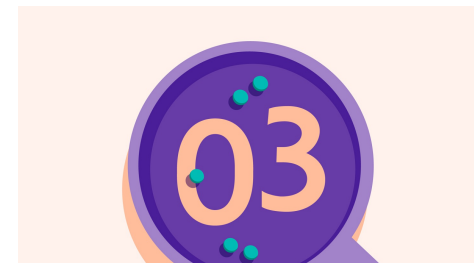
### 1. Cook potatoes & carrots

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



### 2. Brown onion & turkey

Meanwhile, peel and finely chop **onion**. Heat **2 tablespoons oil** in a large skillet over medium-high. Add onions and cook, stirring, until softened and golden, about 5 minutes. Add **turkey**, **1 teaspoon salt**, and a **few grinds pepper**. Cook, breaking up into large pieces, until browned, 5–6 minutes.



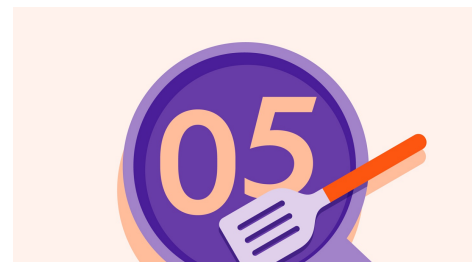
### 3. Add broth & peas

To the skillet, add **all of the broth concentrate**, **peas**, and **2¼ cups water**. Simmer, scraping up browned bits from the bottom of the skillet, until liquid is slightly reduced, about 5 minutes. Spoon **½ cup of broth** from the skillet into a bowl and set broth aside for step 5.



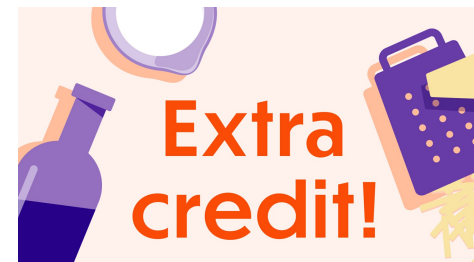
### 4. Finish turkey filling

Preheat broiler with a rack in the upper third. Sprinkle **2 tablespoons flour** over the **meat mixture** and stir until incorporated. Simmer until thickened, about 3 minutes. Remove skillet from heat and stir in **1 tablespoon vinegar** and **2 tablespoons butter**; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Mash **potatoes** and **carrots** with **reserved broth** and **2 tablespoons butter**; season to taste with **salt** and **pepper**. Dollop **mash** on top of **turkey mixture** and spread to an even layer. Drizzle with **oil** and broil on top rack until golden and bubbling around the edges, 3–5 minutes (watch closely as broilers vary). Let sit 5 minutes before serving. Enjoy!



### 6. Take it to the next level

Add something crisp on the side like a fresh green salad with a tangy Dijon vinaigrette or crisp-tender sautéed green beans.