



GREEN CHEF

SHEPHERD'S PIE

mashed potato, carrots, peas, white cheddar, chives

COOK TIME
35 MIN

SERVINGS
2

CALORIES PER SERVING
910

Who can resist a homemade shepherd's pie served hot from the oven? We can't, which is why our chefs created this ultra-comforting take on the classic. Here, we've amped up the topping by sprinkling white cheddar cheese over layers of creamy mashed potato and herb-seasoned ground beef with carrots and peas. We know it's hard, but try to let the dish cool for a minute or two before digging in!

INGREDIENTS (12 ITEMS)

- 1 whole **Russet potato**
- 1 whole **Yellow onion**
- ¼ oz **Chives**
- 4 oz **Carrots**
- 1¼ tsp **Rosemary, basil & sage blend**
- 10 oz **Ground beef***
- 1½ oz **Tomato paste**
- 1 tbsp **Flour** ^W
- 2½ oz **Seasoned mushroom broth** ^T
- 2½ oz **Peas**
- 1 oz **Cream cheese** ^M
- 2 oz **White cheddar cheese** ^M

WHAT YOU'LL NEED

- medium pot
- medium oven-safe sauté pan
- measuring cup & spoons
- strainer
- peeler
- potato masher
- oven mitt
- cooking oil
- 3 tbsp butter ^M
- salt & pepper

ALLERGENS

- ^W WHEAT
- ^T TREE NUTS (coconut)
- ^M MILK

4 COOKING FOR
If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

*Ground beef is fully cooked when it's no longer pink.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Set oven to high broil with rack in the center.
- Peel **russet potato**. Medium dice into pieces, about ½ inch each.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Mince **chives**.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK POTATO

- Place **potato** in a medium pot. Cover with at least 2 inches cold, lightly salted water. Bring to a boil. Cook 12-15 minutes, or until fork-tender.
- Reserve about ¼ cup **potato cooking water**. Strain **potato**; shake off excess water. Return to pot.

3 START FILLING

- Heat about 1½ tablespoons cooking oil in a medium oven-safe sauté pan over medium-high heat. Add **carrots**. Cook 4-5 minutes, or until slightly softened, stirring occasionally.
- Add **onion**. Season with salt and about half of the **rosemary, basil, and sage blend**. Cook 3-4 minutes, or until lightly browned and tender, stirring occasionally.
- Add **ground beef**. Season with remaining **rosemary, basil, and sage blend**, about ¼ teaspoon salt, and a pinch of pepper. Cook 4-5 minutes, or until fully cooked, breaking up **beef** into pieces.
- Add **tomato paste** and **flour**. Cook about 1 minute, or until tomato paste and flour are incorporated, stirring occasionally.

4 FINISH FILLING

- Add **seasoned mushroom broth** and ¼ cup water to pan. Bring to a boil, then reduce heat to medium-low. Cook 2-3 minutes, or until filling has thickened, stirring occasionally.
- Remove from heat. Add **peas**, about half of the **chives**, and 1 tablespoon butter. Stir to combine. Season with salt and pepper to taste.

5 MASH POTATO

- Mash **potato** with a potato masher (or fork) until smooth. Add **cream cheese**, 2 tablespoons butter, and reserved **potato cooking water**. Season with about ¼ teaspoon salt and a pinch of pepper. Stir until cream cheese and butter are incorporated.

6 FINISH SHEPHERD'S PIE

- Spread **mashed potato** over **beef and veggie filling** in an even layer, leaving a 1-inch gap around edge of pan. Sprinkle with **white cheddar cheese**.
 - Transfer pan to oven. Broil 2-3 minutes, or until potato is lightly browned.
 - Remove pan from oven.* Let cool at least 5 minutes.
- *To keep your hands safe, slide a silicone cover (or pot holder) over the handle of the hot pan once it comes out of the oven.*

7 PLATE YOUR DISH

- Divide **shepherd's pie** between plates. Garnish with remaining **chives**. Enjoy!

