



Mixed Mushroom and Pea Cottage Pie

with Cheesy Mashed Potatoes

Veggie

35 Minutes



Mixed Mushrooms



Mirepoix



Garlic Puree



Russet Potato



Parsley and Thyme



Soy Sauce



Vegetable Stock Powder



Tomato Sauce Base



Gravy Spice Blend



White Cheddar Cheese, shredded



Green Peas



Cream Cheese



Scan the QR code to download our app.

HELLO CHEDDAR MASH

Give your mash a boost of zippy flavour with a sprinkle of cheddar cheese!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Vegetable peeler, large oven-proof pan, measuring spoons, potato masher, measuring cups, large pot

Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Mirepoix	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Russet Potato	690 g	1380 g
Parsley and Thyme	14 g	21 g
Soy Sauce	1 tbsp	2 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Tomato Sauce Base	1 tbsp	2 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Green Peas	56 g	113 g
Cream Cheese	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	¼ cup	½ cup
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Cook potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until **potatoes** are fork-tender, 10-12 min.



Finish filling

- Add **soy sauce**, **1 tbsp tomato sauce base** (dbl for 4 ppl) and **Gravy Spice Blend** to the pan with **veggies**. Cook, stirring often, until **veggies** are coated, 1-2 min.
- Add **stock powder** and **¾ cup water** (dbl for 4 ppl). Bring to a boil.
- Once boiling, reduce heat to medium-low. Cook, stirring often, until **sauce** thickens slightly and **veggies** are tender, 3-4 min.



Prep

- Meanwhile, strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then roughly chop.
- Roughly chop **parsley**.
- Slice **mushrooms**.



Mash potatoes and assemble pie

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **cream cheese**, **half the parsley**, **¼ cup milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste. (**NOTE:** If you don't have an oven-proof pan, transfer filling to a 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)
- Top **filling** with **mashed potatoes**, spreading into an even layer.



Start filling

- Heat a large oven-proof pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Add **mirepoix** and **peas**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.
- Add **mushrooms**, **garlic puree** and **thyme**. Cook, stirring often, until **mushrooms** soften slightly, 3-4 min.
- Season with **salt** and **pepper**.



Broil pie and serve

- Sprinkle **cheddar cheese** over **potatoes**.
- Broil **pie** in the **middle** of the oven until **potato-cheese topping** begins to brown, 5-6 min.
- Remove **pie** from the oven and allow to cool for 5 min before serving.
- Divide **cottage pie** between plates.
- Sprinkle **remaining parsley** over top.

Dinner Solved!