



Mixed Mushroom and Pea Cottage Pie

with Cheesy Mashed Potatoes

Veggie

35 Minutes



Beyond Meat®

2 | 4

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Mixed Mushrooms
200 g | 400 g



Mirepoix
113 g | 227 g



Garlic Puree
1 tbsp | 2 tbsp



Russet Potato
3 | 6



Parsley and Thyme
14 g | 21 g



Soy Sauce
1 tbsp | 2 tbsp



Vegetable Stock Reduction
1 | 2



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

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.

Pantry items | Unsalted butter*, milk*, salt*, pepper*

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

1



Cook potatoes

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

2



Prep

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then roughly chop.
- Roughly chop **parsley**.
- Slice **mushrooms**.

3



Start filling

- + Add | **Beyond Meat®**
- Heat a large oven-proof pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, 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**.

4



Finish filling

- Add **soy sauce**, **1 tbsp** (2 tbsp) **tomato sauce base** 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** (1 ½ cups) water. 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.

5



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** (4 tbsp) **butter** 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.

6



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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Start filling

+ Add | **Beyond Meat®**

If you've opted to add **Beyond Meat®**, to the pan, add **Beyond Meat® patties** along with **mirepoix** and **peas**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.** Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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