

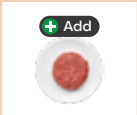


Mixed Mushroom-and-Pea Cottage Pie

with Cheesy Mashed Potatoes

Veggie

35 Minutes



Beyond Meat
2 | 4

Customized Protein **+ Add** **↻ Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Mixed Mushrooms
200 g | 400 g



Mirepoix
113 g | 227 g



Garlic Puree
1 tbsp | 2 tbsp



Russet Potato
4 | 8



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
113 g | 227 g



Cream Cheese
1 | 2

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 1-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 the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted, 30 sec.
- Add **mirepoix** and **peas**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.
- Add **mushrooms**, **garlic purée** 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 concentrate** and $\frac{3}{4}$ **cup** (1 $\frac{1}{2}$ 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. Arrange **filling** in an even layer. (**NOTE:** If you don't have an oven-proof pan, transfer filling to an 8x8-inch baking dish for 2 ppl or a 9x13-inch dish for 4 ppl.)

5



Mash potatoes and assemble cottage pie

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **cream cheese**, **half the parsley**, $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste.
- 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 **cottage 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®**, when the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 30 sec. Add **patties**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.** Season with **salt** and **pepper**. Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.