

Quick Irish-Style Stew

with Garlic Crostini

Family Friendly 30-40 Minutes







Ground Beef





Mirepoix







Gravy Spice Blend Garlic, cloves





Parsley and Thyme

Beef Broth Concentrate



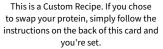


Sandwich Bun

Soy Sauce



Garlic Salt



CUSTOM RECIPE

Happy cooking!

Start here

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

Measurements , 1 tbsp (2 tbsp) oil within steps

Bust out

2 Baking sheets, measuring spoons, silicone brush, slotted spoon, large bowl, parchment paper, small bowl, measuring cups, large pot

Inaredients

3		
	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Mirepoix	113 g	227 g
Red Potato	300 g	600 g
Gravy Spice Blend	2 tbsp	4 tbsp
Garlic, cloves	2	4
Parsley and Thyme	14 g	14 g
Beef Broth Concentrate	2	4
Sandwich Bun	2	4
Soy Sauce	½ tbsp	1 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook beef and turkey to a minimum internal temperature of 74°C/165°F.

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.





Roast potatoes

- Quarter potatoes.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with half the garlic salt and pepper, then toss to coat.
- Roast in the middle of the oven, until tender and golden-brown, 25-28 min.



Prep and cook beef

- Meanwhile, strip 1 tbsp (2 tbsp) thyme leaves from stems.
- Roughly chop parsley.
- Peel, then mince or grate garlic.
- Heat a large pot over medium-high heat.
- When hot, add 1 tsp (2 tsp) oil, then beef. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Season with salt and pepper.
- Using a slotted spoon, transfer **beef** to a large bowl.
- Carefully discard excess fat in the pot.

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.**



Cook mirepoix

- · Reduce heat to medium, then add 1 tbsp (2 tbsp) butter, mirepoix, thyme, remaining garlic salt and half the garlic to the same pot.
- Cook, stirring occasionally, until mirepoix softens slightly, 3-4 min.
- Add beef and any juices from the bowl.
- Sprinkle Gravy Spice Blend over top.
- Cook, stirring often, until veggies and beef are coated, 1-2 min.



Cook stew

- Add broth concentrates, soy sauce and 1 ½ cups (3 cups) water to the pot.
- Season with salt and pepper, then stir to combine. Bring to a boil over high.
- · Once boiling, reduce heat to mediumlow. Cook, stirring occasionally, until **stew** thickens slightly and veggies are tender, 10-12 min. (TIP: If you prefer a looser stew, add an additional ¼ cup [½ cup] water!)



Make garlic crostini

- Meanwhile, combine remaining garlic and 1 tbsp (2 tbsp) oil in a small bowl.
- Halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Brush with garlic oil.
- Toast in the **top** of the oven, until light golden-brown, 5-6 min. (TIP: Keep an eye on buns so they don't burn!)



Finish and serve

- Add roasted potatoes to stew, then stir to combine.
- Divide Irish-style stew between bowls.
- Serve garlic crostini alongside.
- Sprinkle parsley over stew and crostini.

Dinner Solved!