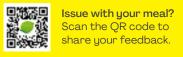


Traditional Lamb Shepherd's Pie

with Fluffy Mash and Crispy Parmesan Topping

Discovery Special

40 Minutes











Russet Potato







Mirepoix

Green Peas







Garlic, cloves

Tomato Sauce Base







Sour Cream



Parmesan Cheese, shredded



This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

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

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

Bust out

Vegetable peeler, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Inaredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Beyond Meat®	2	4
Russet Potato	690 g	1380 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Thyme	7 g	7 g
Garlic, cloves	2	4
Tomato Sauce Base	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Parmesan Cheese, shredded	⅓ cup	⅓ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook 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, sov. sulphites, tree nuts and wheat.



- Peel, then cut **potatoes** into ½-inch pieces.
- Add potatoes, 2 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 fork-tender, 10-12 min.



- Meanwhile, peel, then mince or grate garlic.
- Strip 1 tbsp (2 tbsp) thyme leaves from stems.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then mirepoix, thyme and garlic. Cook, stirring occasionally, until veggies start to soften, 3-4 min. Season with salt and pepper.



Cook lamb

- Add lamb to the pan with veggies. Cook, breaking up lamb into smaller pieces, until no pink remains, 4-5 min.**
- Add peas, tomato sauce base, soy sauce and 3/4 cup (1 ½ cups) water to the pan. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Season with salt and pepper.
- Remove from heat and transfer lamb mixture to an 8x8-inch baking dish (9x13inch for 4 ppl).

If you've opted to get **Beyond Meat®**, cook it in the same way the recipe instructs you to cook the lamb.**



Assemble shepherd's pie

- Drain and return **potatoes** to the same pot, off heat.
- Mash 2 tbsp (4 tbsp) butter into potatoes until creamy. Stir in sour cream. Season with salt and pepper.
- Top lamb mixture with mashed potatoes.
- Smooth mashed potatoes over top, covering lamb mixture.



Broil shepherd's pie

- Sprinkle Parmesan over assembled shepherd's pie.
- Broil in the middle of the oven until topping is golden-brown, 2-3 min. (TIP: Keep an eye on shepard's pie so it doesn't burn!)



Finish and serve

- Let **shepherd's pie** cool slightly, 4-5 min.
- Divide **shepherd's pie** between plates.

Dinner Solved!