



Traditional Lamb Shepherd's Pie

Fluffy Mash and Crispy Parmesan Topping

40 Minutes



Ground Lamb



Russet Potato



Mirepoix



Green Peas



Thyme



Garlic



Tomato Sauce



Soy Sauce



Sour Cream



Parmesan Cheese,
shredded



Green Onions

HELLO SHEPHERD'S PIE

The difference between shepherd's pie and cottage pie is simple. Shepherd's pie is made with lamb and cottage pie is made with beef.

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Russet Potato	460 g	920 g
Mirepoix	113 g	227 g
Green Peas	113 g	113 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Tomato Sauce	2 tbsp	2 tbsp
Soy Sauce	1 tbsp	1 tbsp
Sour Cream	3 tbsp	6 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Green Onions	2	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Assemble shepherd's pie

Drain and return **potatoes** to same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl). Using a potato masher, mash together until creamy. Stir in the **sour cream** and **half the green onions**. Season with **salt** and **pepper**. Top the **lamb mixture** with the **mashed potatoes**. Smooth the **mashed potatoes** over top, covering the **lamb mixture**.



Cook veg

While **potatoes** cook, peel, then mince **garlic**. Thinly slice the **green onions**. Strip **1 tbsp thyme leaves** from the stems (dbl for 4 ppl). Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **mirepoix**, **thyme** and **garlic**. Cook, stirring occasionally, until the **veggies** start to soften, 3-4 min. Season with **salt** and **pepper**.



Broil shepherd's pie

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



Cook lamb

Add the **lamb** to the same pan. Cook, breaking up the **lamb** into smaller pieces, until no pink remains, 4-5 min. **** Add peas, 1 tbsp tomato sauce** (dbl for 4 ppl), **soy** and **½ cup water** (dbl for 4 ppl) to the same pan. Cook, stirring occasionally, until the **sauce** thickens slightly, 4-5 min. Season with **salt** and **pepper**. Remove the pan from the heat and transfer the **lamb mixture** to an 8x8-inch baking dish (use a 9x13-inch dish for 4 ppl).



Finish and serve

Let the **shepherd's pie** cool slightly, 4-5 min. Divide the **shepherd's pie** between plates. Sprinkle over the **remaining green onions**.

Dinner Solved!