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## CHICKEN SHEPHERD'S PIE

topped with Garlic Mashed Potatoes

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Garlic**  
(2 Cloves | 4 Cloves)



**Carrot\***  
(3 oz | 6 oz)



**Celery\***  
(1 | 2)



**Yellow Onion**  
(1 | 1)



**Dried Thyme**  
(1 | 1)



**Chicken Breast Strips\***  
(1 | 2)



**Chicken Stock Concentrates**  
(2 | 4)



**Sour Cream\***  
(1 | 2)  
*Contains: Milk*

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

PREP IN **10 MIN** READY IN **35 MIN**

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Butter**  
(3 TBSP | 5 TBSP)  
*Contains: Milk*

**Flour**  
(2 TBSP | 4 TBSP)  
*Contains: Wheat*

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Olive Oil**  
(1 tsp | 2 tsp)

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In step 1, you'll finely dice your carrot, celery, and onion to go into a *mirepoix* (fancy that!). This classic culinary technique involves sautéing the aforementioned trio of veggies to create a savory flavor base for dishes like shepherd's pie—as well as soups, ragùs, and more!

**1.**



**Wash and dry produce.** Dice potatoes into ½-inch pieces. Peel garlic; finely chop one clove (two cloves for 4 servings) and keep remaining whole. Trim, peel, and finely dice carrot. Finely dice celery. Halve, peel, and finely dice half the onion (whole onion for 4).

**2.**



Place potatoes and whole garlic in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 12–15 minutes. Reserve ¼ cup potato cooking liquid, then drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.

**3.**



While potatoes and garlic cook, heat a drizzle of oil in a medium pan (use a large pan for 4 servings) over medium-high heat. Add carrot and season with salt and pepper. Cook, stirring, until slightly softened, 2–3 minutes. Add celery, diced onion, and a large drizzle of oil; season with salt and pepper. Cook, stirring, until veggies are just tender, 5–7 minutes. Stir in chopped garlic and half the thyme (all for 4). Cook until fragrant, 30 seconds. Turn off heat; transfer veggie mixture to a medium bowl. Wipe out pan.

**4.**



Heat a drizzle of olive oil in same pan over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Return veggie mixture to pan. Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted, then sprinkle with 2 TBSP flour (4 TBSP for 4). Cook, stirring, until lightly browned, 2–3 minutes.

**5.**



Slowly pour ¾ cup plain water (1½ cups for 4 servings) into pan with chicken mixture, stirring, until thoroughly combined. Add stock concentrates and season with salt and pepper. Bring to a simmer and cook, stirring, until thickened, 2–3 minutes. (If mixture is too thick, stir in a splash more water.) Meanwhile, mash potatoes and whole garlic with sour cream and 2 TBSP butter (3 TBSP for 4) until smooth, adding splashes of reserved potato cooking liquid (or milk, for extra creaminess) as needed. Taste and season generously with salt and pepper.

**6.**



Spread mashed potatoes on top of chicken mixture, leaving a 1-inch gap around edge of pan. Divide between plates.

*Chicken is fully cooked when internal temperature reaches 165 degrees.*