



## HEARTY STEAK SHEPHERD'S PIE

with Mashed Potatoes and Fresh Thyme

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

❄️ **Keep refrigerated**

Steak is fully cooked when internal temperature reaches 145 degrees.



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



**Carrots \***  
(6 oz | 12 oz)



**Yellow Onion**  
(1 | 2)



**Thyme \***  
(1 | 2)



**Diced Steak \***  
(1 | 2)



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



**Sour Cream \***  
(1 | 2)  
*Contains milk*

### WHAT YOU'LL NEED

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

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains milk*

**Flour**  
(2 TBSP | 4 TBSP)  
*Contains wheat*



Have any cheese on hand—say, cheddar or Monterey Jack? Grate some up (if it's not pre-shredded), and fold it into your mashed potatoes in Step 5.



- 1.** Wash and dry all produce. Dice **potatoes** into ½-inch pieces. Trim, peel, and dice **carrots** into ¼-inch pieces. Halve, peel, and dice **onion**. Pick **thyme leaves** from stems; roughly chop leaves until you have 1 TBSP (2 TBSP for 4 servings). Discard stems.



- 2.** Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, 12-15 minutes. Reserve ½ **cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat.



- 3.** Meanwhile, pat **diced steak** dry with paper towels. Heat a **large drizzle of oil** in a medium pan (use a large pan for 4 servings) over medium-high heat. Add steak and cook, stirring occasionally, until browned and cooked to desired doneness, 3-5 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a plate. Wipe out pan.



- 4.** Heat a **drizzle of oil** in same pan over medium-high heat. Add **carrots** and **onion**; cook, stirring, until softened, 7-8 minutes. Season with **salt** and **pepper**. Add 1 TBSP **butter** and 2 tsp **chopped thyme** (2 TBSP **butter** and 4 tsp **thyme** for 4 servings). Once butter has melted, add 2 TBSP **flour** (4 TBSP for 4). Cook, stirring, until lightly browned, 2-3 minutes.



- 5.** Slowly add 1 **cup plain water** (1 ½ cups for 4 servings) to pan, stirring, until thoroughly combined. Add **stock concentrates** and season with **salt** and **pepper**. Simmer until thickened, 1-2 minutes. If mixture is too thick, stir in a splash of water. Meanwhile, mash **potatoes** with **sour cream** and 1 TBSP **butter** (2 TBSP for 4). If needed, stir in **reserved potato cooking liquid** a splash at a time until creamy. Taste and season with salt and pepper.



- 6.** Stir **steak** into pan with **veggies** until thoroughly combined. Spread **mashed potatoes** on top of steak mixture. Sprinkle with as much **remaining chopped thyme** as you'd like.

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