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HEARTY STEAK SHEPHERD'S PIE

with Mashed Potatoes & Fresh Thyme

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *
(2 | 3)



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

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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Vegetable Oil
(1 TBSP | 2 TBSP)

Flour
(2 TBSP | 4 TBSP)
Contains: Wheat

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.



CHEF'S TIP

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

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breast strips** for diced steak? Cook through the recipe as instructed, swapping in chicken for steak in steps 3 and 6. In step 3, cook the chicken until browned and cooked through, 4–6 minutes.

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**).

2.



Place **potatoes** 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 **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.

3.



While potatoes cook, 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 high heat. Add steak and cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 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** (**1½ cups for 4 servings**) to pan with **veggies**, 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 more water. Meanwhile, mash **potatoes** with **sour cream** and **1 TBSP butter** (**2 TBSP for 4**). Add splashes of **reserved potato cooking liquid** (**or milk, for extra creaminess**) as necessary until smooth. Taste and season with **salt** and **pepper**.

*Steak is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

6.



Stir **steak** into pan with **veggies** until thoroughly combined. Spread **mashed potatoes** on top of steak mixture, leaving a 1-inch gap around edge of pan. Sprinkle with as much **remaining chopped thyme** as you'd like, then divide between plates.

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