



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

TURKEY SHEPHERD'S PIE

topped with Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Turkey *
(1 | 2)



Yukon Gold Potatoes *
(5 | 10)



Sour Cream *
(1 | 2)
Contains: Milk



Dried Thyme
(1 | 1)



Chicken Stock Concentrates
(2 | 4)



Yellow Onion
(1 | 1)



Carrot *
(3 oz | 6 oz)



Garlic
(2 Cloves | 4 Cloves)



Celery *
(1 | 2)

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
(3 TBSP | 5 TBSP)
Contains: Milk

Flour
(2 TBSP | 4 TBSP)
Contains: Wheat

Vegetable Oil
(1 TBSP | 2 TBSP)

SHARE THE LOVE!

\$20

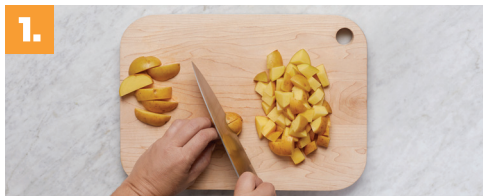
Give friends \$20 off their first box
and you'll get a \$20 credit when they
cook with us.

EveryPlate.com/referral

CHEF'S TIP

In step 1, you'll be finely dicing and chopping 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 all produce. Dice **potatoes** into ½-inch pieces. Peel **garlic**. Finely chop 1 clove (2 cloves for 4 servings); keep remaining whole. Trim, peel, and finely dice **carrot**. Finely dice **celery**. Halve, peel, and finely chop **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**, **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.

4.



Add **turkey** to pan with **veggies** and season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. 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 **turkey 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**.

Ground Turkey is fully cooked when internal temperature reaches 165 degrees.

6.



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

WK11–87