



### In your box

- 8 oz. Mashed Potatoes
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- ½ oz. Flour
- ½ oz. Crispy Fried Onions
- 3 oz. Peas
- 8 oz. Carrot & Celery Blend
- 1 Tbsp. Savory Seasoning

### Customize It Options

- 10 oz. Ground Beef
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan,
- 2 Microwave-Safe Bowls

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



## Skillet Cottage Pie

with peas

NUTRITION per serving—Calories: 606, Carbohydrates: 44g, Sugar: 8g, Fiber: 7g, Protein: 34g, Sodium: 1746mg, Fat: 32g, Saturated Fat: 13g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Cook the Ground Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pan. Break up meat until beginning to brown, 2-3 minutes.
- Stir in **seasoning blend** until combined.
- While beef cooks, place **carrot and celery blend** in a microwave-safe bowl and cover with a damp paper towel. Microwave on high, 3 minutes, stirring once halfway through.



### 2. Start the Skillet

- Stir **carrot and celery blend** and ¼ tsp. **salt** into hot pan until combined.
- Sprinkle with **flour** and stir until no dry flour remains, 1-2 minutes.
- Add ½ cup **water** and bring to a simmer, stirring frequently.
- Once simmering, stir occasionally until broth thickens and **ground beef** reaches a minimum internal temperature of 160 degrees, 3-4 minutes.
- While skillet simmers, heat mashed potatoes.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, breaking up burger until no pink remains, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



### 3. Heat the Mashed Potatoes

- Place **mashed potatoes** in another microwave-safe bowl. Cover with a damp paper towel and microwave until heated through, 1-2 minutes, stirring potatoes halfway through.



### 4. Finish Skillet and Finish Dish

- Add **peas** to hot pan and stir occasionally until warmed through and bright green, 1-2 minutes.
- Remove from burner and stir in **demi-glace**, ¼ tsp. **salt**, and a pinch of **pepper** until combined.
- Plate dish as pictured on front of card, topping with **mashed potatoes** and **crispy onions**. Bon appétit!