



One-Pan Beef Shepherd's Pie

WITH PARMESAN

One-Pan Family Meal



Prep & Cook Time
35-45 MIN

Cook Within
5 DAYS

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

You Will Need
Olive Oil, Salt, Pepper
Large Oven-Safe Non-Stick Pan, Mixing Bowl

Ingredients
6 tsp. Beef Flavor Demi-Glace Concentrate
16 oz. Ground Beef
4 Garlic Cloves
1 oz. Shredded Parmesan Cheese
8 oz. Carrot & Celery Blend
4 fl. oz. Cream Sauce Base
1 tsp. Garlic Salt
5 oz. Peas
10 oz. Mashed Potatoes

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21501

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **cheese**



1. Prepare the Ingredients

- Mince **garlic**.



2. Cook the Ground Beef

- Place a large oven-safe non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer ground beef to a plate. Keep pan over medium-high heat.



3. Cook the Vegetables

- Add ½ tsp. **olive oil**, **carrot and celery blend**, **garlic salt**, **garlic**, and **peas** to hot pan.
- Stir occasionally until vegetables are slightly tender, 5-7 minutes.



4. Make Sauce and Add Potatoes

- Add **cream sauce base** and **demi-glace** to hot pan and bring to a simmer.
- Once simmering, add **ground beef** and half the **cheese** (reserve remaining for mashed potatoes) and gently stir until combined.
- Remove from burner. Place **mashed potatoes** and remaining cheese in a mixing bowl. Stir vigorously to combine. Top ground beef mixture evenly with mashed potatoes-cheese mixture.



5. Bake Pie and Finish Dish

- Place pan in hot oven and bake until **potatoes** are lightly browned, 18-20 minutes.
- Carefully remove pan from oven. *Pan will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card. Bon appétit!