



#### In your box

1 Russet Potato  
6 oz. Carrot  
3 Thyme Sprigs  
2 oz. Shredded White Cheddar Cheese  
4 fl. oz. Whole Milk  
.6 oz. Butter  
10 oz. Ground Beef  
4 oz. Peas  
2 Tbsp. Miso Paste  
1 Plastic Piping Bag

CONTAINS milk, soy



Holiday Special

## Spooky Ground Beef Cottage Pie

with ghostly mashed potatoes

NUTRITION per serving—Calories: 620, Carbohydrates: 55g, Fat: 25, Protein: 42g, Sodium: 1518mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ○ ○ ○  
**Not Spicy**

## ① You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Medium Pan

## 👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ❑ Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Peel and cut **potato** into 1" dice. Bring a medium pot with potato and enough **lightly salted water** to cover to a boil.
- Peel, trim, and halve **carrot** lengthwise. Cut halves into ¼" half-moons.
- Stem and mince **thyme**.



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### Mash the Potato

- Once boiling, cook **potato** until fork-tender, 15-18 minutes.
- Drain in a colander and return to pot.
- Add **cheese**, 2 Tbsp. **milk**, **butter**, ¼ tsp. **salt**, and ¼ tsp. **pepper** and mash until smooth. *If needed, add additional milk 1 Tbsp. at a time.*
- While potatoes cook, brown beef.



3

### Brown the Beef

- Place a medium pan (or cast iron skillet) over medium heat. *Pan should be 8" in diameter.*
- Add **ground beef** to hot pan and cook, breaking up with a spoon, until no pink remains, 6-8 minutes.
- Transfer beef to a plate. Reserve pan; no need to wipe clean.



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### Make the Filling

- Return pan used to brown meat to medium heat and add 1 tsp. **olive oil**.
- Add **carrot**, **peas**, **thyme**, ¼ tsp. **salt**, and ¼ tsp. **pepper** and stir occasionally until lightly charred, 5-6 minutes.
- Add **beef and any accumulated juices**, **miso**, and ½ cup **water** to pan. Bring to a simmer and stir occasionally until slightly thickened, 2-3 minutes.



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### Pipe the Ghosts

- Place **mashed potato** in **piping bag**. Cut a small hole on an angle in bag.
- Squeezing from the top, swirl potatoes on top of **filling** into ghost shapes. If you're feeling extra spooky, give them some eyes with **peas** and a mouth with a **carrot**. Boooo!