



#### In your box

- 1 oz. Grated Parmesan Cheese
- 1 Russet Potato
- 1 Yellow Onion
- 6 oz. Cremini Mushrooms
- 2 Celery Stalks
- 2 oz. Sour Cream
- 1 oz. Butter
- 3 oz. Matchstick Carrots
- 1 Tbsp. Tomato Paste
- ½ oz. Flour

CONTAINS milk, wheat



## Mushroom Shepherd's Pie

with carrots and Parmesan

NUTRITION per serving—Calories: 514, Carbohydrates: 52g, Fat: 29g, Protein: 13g, Sodium: 1247mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**7 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Oven-Safe Casserole Dish, Medium Pot, Colander, Large Non-Stick Pan

## 👑 Before you cook

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

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **Parmesan**



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### Prepare the Ingredients

- Peel and cut **potato** into 1” dice.
- Halve and peel **onion**. Cut halves into ¼” dice.
- Cut **mushrooms** into ¼” slices.
- Trim ends off **celery** and cut into ½” dice.



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### Make the Mashed Potato

- Bring a medium pot with **potato** covered by **lightly salted water** to a boil. Cook until tender, 18-20 minutes.
- Drain in a colander and return to pot. Add **sour cream**, **butter**, half the **cheese** (reserve remaining for topping), and ¼ tsp. **salt**. Mash until smooth.
- While potato boils, cook filling.



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### Start the Filling

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**. Add **onion**, **mushrooms**, **celery**, ½ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until vegetables are softened, 6-8 minutes.
- Add **matchstick carrots** and **tomato paste**. Stir until combined, 1 minute.



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### Finish the Filling

- Sprinkle **flour** over **vegetables** in pan and stir until thoroughly incorporated, 45-90 seconds.
- Add ½ cup **water** and stir occasionally until slightly thickened, 3-5 minutes.
- Remove from burner.



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### Bake the Pie

- Transfer **filling** to prepared casserole dish and place on prepared baking sheet to catch any drips. *For best results, use either a 4-cup casserole dish or 8” cast iron skillet.*
- Top with **mashed potato** and remaining **cheese**. Bake until golden brown, 10-12 minutes.
- Serve family-style. Bon appétit!