



Shepherd's Pie

with cheesy mashed potato and tomato salad

45 – 50 mins

16



Lamb Mince



Potatoes



Carrot



Garlic



Passata



Dried Thyme



Stock



Salad Leaves



Grated Italian Style Hard Cheese



Worcester Sauce



Tomato

Pantry Items: Salt, Sugar, Water, Pepper, Butter, Oil



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2024-W43

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater, oven dish, peeler, potato masher

Ingredients

	2P	4P
Lamb Mince	240 g	480 g
Potatoes	600 g	1200 g
Carrot	1 unit	2 units
Garlic	2 units	4 units
Passata	1 pack	2 packs
Dried Thyme	1 sachet	2 sachets
Stock	2 sachets	4 sachets
Salad Leaves	40 g	80 g
Grated Italian Style Hard Cheese	1 unit	2 units
Worcester Sauce	2 sachets	4 sachets
Tomato	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	735.8 g	100 g
Energy (kJ/kcal)	2969 kJ/ 710 kcal	404 kJ/ 96 kcal
Fat (g)	27.1 g	3.7 g
Sat. Fat (g)	13.3 g	1.8 g
Carbohydrate (g)	83.7 g	11.4 g
Sugars (g)	21.8 g	3 g
Protein (g)	33.5 g	4.5 g
Salt (g)	3.3 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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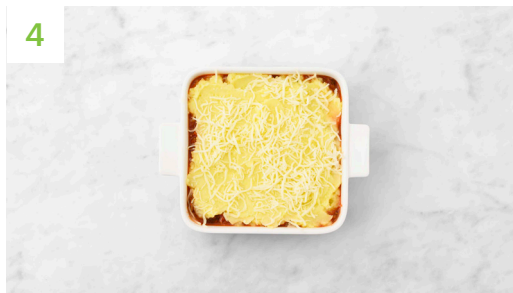


You can recycle me!



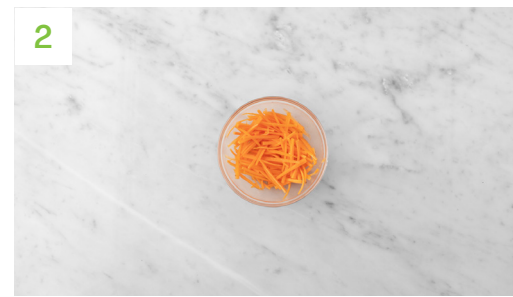
Make the Mash

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and chop the **potatoes** into 2cm chunks.
- Place the **potatoes** in a pot. Cover with **water**, season with **salt**, bring to the boil and cook until fork tender, 12-18 mins.
- Once cooked, drain the **potatoes** in a colander (reserving some cooking **water**) and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or cooking **water**. Mash until smooth. Season with **salt** and **pepper**.



Bake Until Golden

- Pour the **lamb** into an ovenproof dish.
- Spread the mash over the top in an even layer, using the back of a spoon to smooth it out.
- Sprinkle over the **cheese**, then place on the top shelf of the oven.
- Cook until golden, 5-6 mins.



Get Prepped

- Meanwhile, trim the **carrot**, then coarsely grate (no need to peel).
- Peel and grate the **garlic** (or use a garlic press).



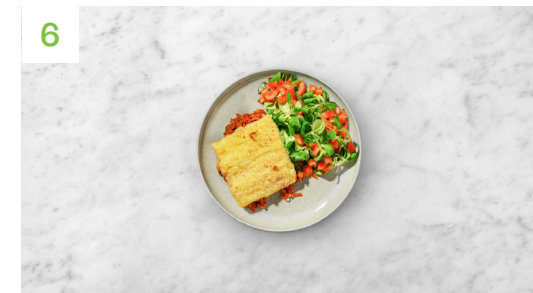
Make the Salad

- While the pie cooks, chop the **tomato** into 2cm chunks.
- Pop the **tomato** into a salad bowl, together with **salt, pepper** and a drizzle of **oil**.
- Just before serving, toss the **salad leaves** with the **tomatoes** and the dressing.



Fry the Lamb

- Place a pan over medium-high heat (no oil).
- Fry the **lamb** and **carrot** until browned, 5-6 mins. Break it up as it cooks. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Add the **garlic** and cook for 1 min.
- Stir in **passata, thyme, stock, Worcester sauce**, ½ tsp **sugar** (per 2P) and 50ml **water** (per 2P).
- Bring to the boil, then lower the heat to medium. Simmer until thickened, 4-5 mins.



Finish and Serve

- Once cooked, remove from the oven and leave to stand for a couple of mins.
- Share the shepherd's pie between your plates.
- Serve the green **salad** alongside.

Enjoy!