



Ultimate Cheesy Lamb Shepherd's Pie with Creamy Mash and Butter Glazed Vichy Style Veg

Ultimate 40-45 Minutes • 2 of your 5 a day

35



Potatoes



Garlic Clove



Lamb Mince



Tomato Passata



Dried Rosemary



Red Wine Jus Paste



Mature Cheddar Cheese



Chantenay Carrots



Creme Fraiche



Unsalted Butter



Peas

Pantry Items
Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, grater, colander, ovenproof dish, frying pan and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Lamb Mince**	200g	300g	400g
Tomato Passata	1 carton	1 ½ cartons	2 cartons
Dried Rosemary	1 sachet	1 sachet	2 sachets
Red Wine Jus Paste 10 14)	15g	22g	30g
Mature Cheddar Cheese** 7)	60g	90g	120g
Chantenay Carrots**	150g	225g	300g
Creme Fraiche** 7)	75g	120g	150g
Unsalted Butter** 7)	10g	20g	20g
Peas**	120g	180g	240g
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1 ½ tsp	2 tsp
Water for the Sauce*	75ml	120ml	150ml
Sugar for the Veg*	½ tsp	½ tsp	1 tsp
Water for the Veg*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	648g	100g
Energy (kJ/kcal)	3251/777	501/120
Fat (g)	41.4	6.4
Sat. Fat (g)	23.2	3.6
Carbohydrate (g)	67.2	10.4
Sugars (g)	19.7	3.0
Protein (g)	38.4	5.9
Salt (g)	1.89	0.29

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **10)** Celery **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

 You can recycle me!



1 Cook the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil.

Peel and chop the **potatoes** into 2cm chunks.

When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.



4 Assemble your Pie

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat.

Add the **creme fraiche** and mash until smooth. Season with **salt** and **pepper**.

Once thickened, transfer the **lamb** to an appropriately sized ovenproof dish, then spoon over the **creamy mash**, using the back of a spoon to smooth it out.

Sprinkle over the **cheese**, then bake on the top shelf of your oven until the top starts to brown, 10-15 mins.



2 Fry the Mince

Meanwhile, peel and grate the **garlic** (or use a garlic press). Heat a large frying pan on medium-high heat (no oil).

Once hot, add the **lamb mince** and fry until browned, 4-5 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



5 Glaze your Veg

While the **pie** bakes, wipe out the **mince** frying pan and pop it back on medium heat.

Melt in the **butter** and add the remaining **garlic**, **sugar** and **water for the veg** (see ingredients for both amounts). Add the **carrots** to the pan, then bring to a boil.

Once boiling, cover with a lid or foil, then lower the heat and simmer for 10-12 mins.

Remove the lid, then add the **peas** and cook until the liquid has evaporated and the **veg** is glazed, 3-4 mins. Stir occasionally.



3 Add the Flavour

When the **mince** has browned, stir in **half** the **garlic** and cook until fragrant, 30 secs.

Stir in the **passata**, **sugar** and **water for the sauce** (see ingredients for both amounts), **dried rosemary** and **red wine jus paste**. Bring to the boil, then reduce the heat and simmer, stirring occasionally, until thickened, 10-12 mins.

Taste and season with **salt** and **pepper** if needed, then remove from the heat. **IMPORTANT:** The mince is cooked when no longer pink in the middle.

Meanwhile, grate the **cheese**. Trim and halve the **carrots** lengthways (no need to peel).



6 Serve

When everything's piping hot, serve your **ultimate cheesy shepherd's pie** on plates with the **butter glazed veg** alongside.

Enjoy!