



Herby Lamb & Leek Shepherd's Pie

with Garlic Mash Topping

NEW

Grab your Meal Kit with this symbol



Potato



Garlic



Leek



Parsley



Lamb Mince



Soffritto Mix



Garlic & Herb Seasoning



Tomato Paste



Worcestershire Sauce



Beef-Style Stock Powder



Beef Mince

Prep in: 30-40 mins
Ready in: 40-50 mins

Calorie Smart*
**Custom Recipe is not Calorie Smart*

Let's try our hand at the classic shepherd's pie, filled with saucy lamb and veggies like cosy leek. It's a comfort dinner that just gets comfier when a fluffy potato mash is spread on top to create the top of the pie. We've reached peak cosiness now!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Milk

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan · Medium or large baking dish

Ingredients

| | 2 People | 4 People |
|-------------------------|-----------------|--------------------------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| garlic | 2 cloves | 4 cloves |
| leek | 1 | 2 |
| parsley | 1 bag | 1 bag |
| butter* | 40g | 80g |
| milk* | 2 tbs | ¼ cup |
| lamb mince | 1 packet | 1 packet |
| soffritto mix | 1 packet (150g) | 1 packet (300g) |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| tomato paste | 1 packet | 2 packets |
| Worcestershire sauce | 1 medium packet | 1 large packet |
| beef-style stock powder | 1 medium sachet | 1 large sachet |
| water* | 2 tbs | ¼ cup |
| beef mince** | 1 small packet | 2 small packets OR 1 large packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2625kJ (627Cal) | 472kJ (113Cal) |
| Protein (g) | 34.2g | 6.2g |
| Fat, total (g) | 31.2g | 5.6g |
| - saturated (g) | 14.6g | 2.6g |
| Carbohydrate (g) | 50.2g | 9g |
| - sugars (g) | 24.8g | 4.5g |
| Sodium (mg) | 1262mg | 227mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3069kJ (734Cal) | 552kJ (132Cal) |
| Protein (g) | 37.3g | 6.7g |
| Fat, total (g) | 40.3g | 7.2g |
| - saturated (g) | 19.6g | 3.5g |
| Carbohydrate (g) | 50.2g | 9g |
| - sugars (g) | 24.8g | 4.5g |
| Sodium (mg) | 1243mg | 224mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



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Get prepped

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks. Peel **garlic cloves**. Thinly slice **leek**. Roughly chop **parsley**.

TIP: Save time and get more fibre by leaving the potato unpeeled.



Finish the filling

- Add **tomato paste**, **Worcestershire sauce**, **beef-style stock powder** and the **water**. Stir well to combine. Season to taste.

TIP: Add a dash of water if the mince looks dry!



Make the mash

- Cook **potato** and **garlic** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to potato and season with **salt**. Mash until smooth. Cover to keep warm.



Grill the pie

- Preheat grill to high. Transfer the **lamb mixture** to a baking dish, then spread the **mash** on top.
- Grill **pie** until lightly golden, **8-10 minutes**.



Start the filling

- While the potato is cooking, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Cook **lamb mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **leek**, **soffritto mix** and **parsley** and cook, stirring, until softened, **5-6 minutes**.
- Add **garlic & herb seasoning** and cook, stirring, until fragrant, **1 minute**.

Custom Recipe: If you've swapped lamb mince for beef mince, cook the beef mince in the same way as above.



Serve up

- Divide lamb and leek shepherd's pie between plates. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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