

# Lamb, Beef & Mushroom Stew

*with Parmesan Potatoes & Chives*

This dish is inspired by the rich, simmered-for-hours flavor of shepherd's pie, a hearty meat stew topped with a mashed potato crust. We're simmering ground lamb and beef with aromatic vegetables like mushrooms and celery, then topping our finished stew with thinly-sliced potatoes, roasted with parmesan cheese for the perfect crunchy top.

## Blue Apron Wine Pairings

Arco von Kammersbründl Zweigelt, 2015  
Zaca Mesa Vineyard Syrah, 2014



## Ingredients

10 Ounces Ground Lamb & Beef Blend  
4 Ounces Cremini Mushrooms  
2 Scallions  
1 Pound Russet Potatoes  
1 Stalk Celery  
1 Bunch Chives

## Knick Knacks

2 Tablespoons Grated Parmesan Cheese  
2 Tablespoons Tomato Paste  
1 Tablespoon Soy Glaze  
1 Tablespoon Shepherd's Pie Spice Blend  
(All-Purpose Flour, Mustard Powder, Garlic Powder, Ground Fennel Seed, Ground Savory & Ground Dried Thyme)

**Makes:** 2 servings

**Prep Time:** 10 minutes | **Cook Time:** 25–35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/1110](https://blueapron.com/recipes/1110)

1



## *Make the parmesan potatoes:*

Preheat the oven to 475°F. Wash and dry the **potatoes**; thinly slice into rounds. Line a sheet pan with aluminum foil. Place the potatoes on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on. Carefully top the roasted potatoes with the **cheese**. Return to the oven and bake 4 to 6 minutes, or until the cheese has melted. Remove from the oven.

2



## *Prepare the remaining ingredients:*

While the potatoes bake, wash and dry the remaining fresh produce. Large dice the mushrooms. Small dice the celery. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops. Thinly slice the chives.

3



## *Cook the lamb & beef:*

While the potatoes continue to bake, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground lamb and beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.

4



## *Add the vegetables:*

Add the **mushrooms, celery and white bottoms of the scallions** to the pan; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.

5



## *Finish the stew:*

Add the **spice blend, tomato paste, soy glaze and 1 cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 5 to 6 minutes, or until thickened. Turn off the heat; season with salt and pepper to taste.

6



## *Plate your dish:*

Divide the **finished stew** between 2 dishes. Top with the **parmesan potatoes**. Garnish with the **green tops of the scallions and chives**. Enjoy!