



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



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.



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.



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.



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.



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.

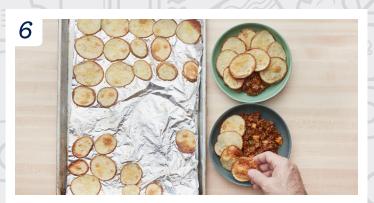


Plate your dish:

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