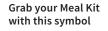


Easy Bacon & Mushroom Filo Pie with Leek & Potato

WINTER WARMERS

KID FRIENDLY

CLIMATE SUPERSTAR













Celery









Seasoning

Diced Bacon



Filo Pastry





Prep in: 15-25 mins Ready in: 45-55 mins

Eat Me Early* *Custom Recipe only

Calorie Smart* *Custom Recipe is not Calorie Smart

This piping hot slice of filo pastry pie is hiding some very tasty surprises, like the button mushrooms cooked in a white sauce. Keep your tastebuds alert for the bacon, it won't be hard to miss because as soon as you find it, you'll be humming in bliss.

Pantry items Olive Oil, Plain Flour, Milk, Butter

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

Medium or large baking dish · Large frying pan

Ingredients

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	1	2		
leek	1	2		
celery	1 stalk	2 stalks		
button mushrooms	1 packet	1 packet		
diced bacon	1 packet	1 packet		
garlic & herb seasoning	1 sachet	1 sachet		
plain flour*	1 tsp	2 tsp		
milk*	1 cup	2 cups		
butter*	30g	60g		
filo pastry	1 medium packet	1 large packet		
chicken breast**	1 packet	1 packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2545kJ (608Cal)	470kJ (112Cal)
Protein (g)	25.1g	4.6g
Fat, total (g)	26.8g	4.9g
- saturated (g)	12.9g	2.4g
Carbohydrate (g)	64.2g	11.9g
- sugars (g)	18.3g	3.4g
Sodium (mg)	1206mg	223mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3304kJ (790Cal)	471kJ (113Cal)
Protein (g)	57.6g	8.2g
Fat, total (g)	32.5g	4.6g
- saturated (g)	14.6g	2.1g
Carbohydrate (g)	64.2g	9.1g
- sugars (g)	18.3g	2.6g
Sodium (mg)	1304mg	186mg

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.



Scan here if you have any questions or concerns

2023 | CW24





Get prepped & roast the potato

- Preheat oven to 240°C/220°C fan-forced.
- Cut **potato** into bite-sized chunks, then place in a baking dish.
- Drizzle with olive oil, season with salt and toss to coat. Roast until almost tender, 20-25 minutes.
- When the potato has 10 minutes remaining, thinly slice leek, celery and button mushrooms.

Little cooks: Help toss the potato chunks.



Bake the pie

- Pour creamy filling over potato in the baking dish.
- In a small heatproof bowl, add the butter, then microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry and place on top of pie filling to completely cover. Gently brush melted butter over to coat.
- Bake pie until golden, 15-20 minutes.

Little cooks: Take the lead and help scrunch the filo pastry.



Make the creamy filling

- Heat a large frying pan over medium-high heat with a drizzle of olive oil.
 Cook diced bacon, leek, celery and mushrooms, breaking bacon up with a spoon, until golden, 5-6 minutes.
- Add garlic & herb seasoning and the plain flour and cook until fragrant,
 1 minute.
- Add the milk and cook, stirring, until reduced, 2 minutes. Season to taste.

Custom Recipe: If you've added chicken breast to your meal, cut chicken breast into 2cm chunks. Before cooking the bacon, heat a large frying pan over high heat with a drizzle of olive oil. When oil is hot, cook chicken, tossing occasionally, until browned and cooked through, 5-6 minutes. Continue with step.



Serve up

• Divide bacon and mushroom filo pie between plates. Enjoy!

Rate your recipe