



# Easy Bacon & Mushroom Filo Pie

with Leek & Potato

WINTER WARMERS

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Leek



Celery



Button Mushrooms



Diced Bacon



Garlic & Herb Seasoning



Filo Pastry



Chicken Breast

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



Calorie Smart\*

\*Custom Recipe is not Calorie Smart



Eat Me Early\*

\*Custom Recipe only

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.

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

### 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

	2 People	4 People
<b>olive oil*</b>	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
<b>plain flour*</b>	1 tsp	2 tsp
<b>milk*</b>	1 cup	2 cups
<b>butter*</b>	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](https://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

2023 | CW24



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## 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.

3



## 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.

2



## 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.

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## Serve up

- Divide bacon and mushroom fillo pie between plates. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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