

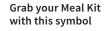
Bacon, Feta & Pumpkin Filo Pie

with Leek & Parsley

WINTER WARMERS

KID FRIENDLY

CLIMATE SUPERSTAR











Peeled Pumpkin Pieces

eces





Leek

Parsley





Aussie Spice Blend

Cow's Milk Feta



Filo Pastry



Prep in: 15-25 mins Ready in: 40-50 mins

This cosy dinner packs in a veggie-loaded bacon base that's full of flavour, then tops off the whole dish with a light and flakey filo pastry. Be sure to serve it fresh from the oven for an optimally crisp pastry!

Pantry items
Olive Oil, Plain Flour, 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 |
|-----------------|---|
| refer to method | refer to method |
| 1 bag | 1 bag |
| (400g) | (800g) |
| 1 packet | 1 packet |
| 1 | 2 |
| 1 bag | 1 bag |
| 1 sachet | 1 sachet |
| 1 tsp | 2 tsp |
| 20g | 40g |
| ¾ cup | 1½ cups |
| 1/4 packet | ½ packet |
| 30g | 60g |
| 1 medium packet | 1 large packet |
| | refer to method 1 bag (400g) 1 packet 1 1 bag 1 sachet 1 tsp 20g 3/4 cup 1/4 packet 30g |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2719kJ (650Cal) | 660kJ (158Cal) |
| Protein (g) | 21g | 5.1g |
| Fat, total (g) | 39.6g | 9.6g |
| - saturated (g) | 21.5g | 5.2g |
| Carbohydrate (g) | 49.3g | 12g |
| - sugars (g) | 11.9g | 2.9g |
| Sodium (mg) | 1463mg | 355mg |

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.



Roast the pumpkin & bacon

- Preheat oven to 220°C/200°C fan-forced.
- Place **peeled pumpkin pieces** and **diced bacon** in a baking dish. Drizzle with olive oil and season with pepper. Toss to coat, then roast until tender and golden, 20-25 minutes.
- Meanwhile, thinly slice leek. Pick and roughly chop parsley.

Little cooks: Take the lead by tossing the pumpkin and bacon!



Assemble & bake the pie

- Lightly crush roasted pumpkin with a fork, then pour leek sauce over pumpkin and bacon. Crumble over feta (see ingredients).
- In a small heatproof bowl, add **butter (for the pastry)**. Microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry and place on top of pumpkin mixture to completely cover. Brush melted butter over to coat filo.
- Bake pie until pastry is golden, 15-20 minutes.

Little cooks: Kids can take charge of assembling the pastry!



Cook the leek sauce

- When pumpkin and bacon have **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook leek, stirring, until softened, 3-4 minutes.
- Add Aussie spice blend, the plain flour and butter (for the sauce) and cook, stirring, until fragrant, 1 minute.
- Add the water and cook, stirring, until slightly reduced, 1-2 minutes.



Serve up

- Divide bacon, feta and pumpkin filo pie between plates.
- · Garnish with parsley to serve. Enjoy!

