



Easy BBQ Beef & Veggie Filo Pie

with Melted Cheddar Cheese

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER



Grab your Meal Kit with this symbol



Carrot



Celery



Sweetcorn



Beef Mince



Garlic Paste



Barbecue Seasoning



Tomato Paste



Shredded Cheddar Cheese



Filo Pastry



Diced Bacon

Prep in: **15-25 mins**
Ready in: **35-45 mins**

Look at this, it's a pie that may be even better than the bakery's best. Made in the comfort of your kitchen, the BBQ beef and veggie filling is popping with sweetcorn, cheese and flavour. Serve it piping hot to complete this perfect pie picture.

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

Pantry items

Olive Oil, 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

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
celery	1 stalk	2 stalks
sweetcorn	1 tin	1 tin
beef mince	1 packet	1 packet (or 2 packets)
garlic paste	1 medium packet	1 large packet
barbecue seasoning	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
butter*	20g	40g
filo pastry	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2990kJ (715Cal)	723kJ (173Cal)
Protein (g)	41.6g	10.1g
Fat, total (g)	36.1g	8.7g
- saturated (g)	18.3g	4.4g
Carbohydrate (g)	50.8g	12.3g
- sugars (g)	9.6g	2.3g
Sodium (mg)	1586mg	384mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3575kJ (854Cal)	771kJ (184Cal)
Protein (g)	49.5g	10.7g
Fat, total (g)	48.2g	10.4g
- saturated (g)	22.8g	4.9g
Carbohydrate (g)	50.9g	11g
- sugars (g)	9.6g	2.1g
Sodium (mg)	1985mg	428mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW34



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate the **carrot**. Finely chop **celery**. Drain the **sweetcorn**.

Little cooks: Under adult supervision, older kids can help grate the carrot.

3



Bake the pie

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

Little cooks: Kids can help by sprinkling over the cheese.

2



Cook the beef filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince** and **celery**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **corn** and **carrot** and cook until tender, **4-5 minutes**.
- Add **garlic paste**, **barbecue seasoning** and **tomato paste** and cook until fragrant, **1 minute**.
- Add the **water** and stir until slightly thickened, **1-2 minutes**. Season to taste.

TIP: Add a splash of water if the filling looks too thick.

Custom Recipe: If you've added diced bacon to your meal, cook bacon with beef mince and celery, breaking up with a spoon, until golden, 6-7 minutes.

4



Serve up

- Divide BBQ beef and veggie fillo pie between plates. Enjoy!

Rate your recipe

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