



Peppercorn Gravy Beef & Mushroom Filo Pie

with Cheddar Cheese

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Parsnip



Celery



Portabello Mushrooms



Black Peppercorns



Diced Beef



Aussie Spice Blend



Gravy Granules



Worcestershire Sauce



Shredded Cheddar Cheese



Filo Pastry

Prep in: 20-30 mins
Ready in: 1 hr 20 mins-1 hr 30 mins



This pie needs to be on a picture-perfect windowsill, with birds singing in the background. The rich beef filling will put that pep back in your step with peppercorn gravy and loveable veggies, like mushrooms to add the finishing touch to this pie-perfect scene.

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

Large saucepan with a lid · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
parsnip	1	2
celery	1 stalk	2 stalks
portabella mushrooms	1 packet	1 packet
black peppercorns	½ sachet	1 sachet
diced beef	1 packet	1 packet
plain flour*	1 tbs	2 tbs
Aussie spice blend	1 sachet	1 sachet
gravy granules	1 sachet	2 sachets
Worcestershire sauce	1 medium packet	1 large packet
water*	2 cups	4 cups
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
butter*	20g	40g
filo pastry	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2585kJ (618Cal)	533kJ (127Cal)
Protein (g)	41.5g	8.6g
Fat, total (g)	24.9g	5.1g
- saturated (g)	12.5g	2.6g
Carbohydrate (g)	55g	11.3g
- sugars (g)	10.7g	2.2g
Sodium (mg)	1433mg	296mg

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Cut **carrot** and **parsnip** into bite-sized chunks. Roughly chop **celery**. Thinly slice **portabella mushrooms**.
- Crush **black peppercorns** (see ingredients) with a mortar and pestle, or in their sachet using a rolling pin.
- In a medium bowl, combine **diced beef**, the **plain flour** and a pinch of **salt** and **pepper**.



Add the cheese

- Transfer **beef mixture** to a baking dish, then sprinkle over **shredded Cheddar cheese**.

Little cooks: Add the finishing touch by sprinkling the cheese on top.



Cook the beef

- Heat a large saucepan over high heat with a generous drizzle of **olive oil**. Cook **beef**, turning occasionally, until browned, **2-3 minutes**. Transfer to a plate.

TIP: If your pan is getting crowded, cook the beef in batches to ensure it browns and doesn't stew.

TIP: The flour will char slightly in the pan, this adds to the flavour.



Bake the pie

- 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 **beef mixture** to completely cover.
- Gently brush **melted butter** over to coat. Bake **pie** until golden, **15-20 minutes**.

Little cooks: Kids can help scrunch the filo!



Make the filling

- Return saucepan to medium-high heat with a drizzle of **olive oil**. Cook **carrot**, **parsnip**, **celery** and **mushrooms** until slightly softened, **4-5 minutes**.
- **SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! Add **Aussie spice blend** and crushed **peppercorns**, and cook until fragrant, **1 minute**.
- Return **beef** to the pan, then add **gravy granules**, **Worcestershire sauce** and the **water**. Stir to combine.
- Reduce heat to low, season, then cover with a lid or tightly with foil. Cook, stirring occasionally, until veggies and beef are tender, **30-45 minutes**.

TIP: If the filling looks dry, stir through a splash of water.



Serve up

- Divide peppercorn gravy beef and mushroom filo pie between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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