



# Venison & Beef Bolognese Filo Pie

with Portabello Mushrooms

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Venison & Beef Mince



Soffritto Mix



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Filo Pastry



Diced Bacon

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

Calorie Smart\*  
*\*Custom Recipe is not Calorie Smart*

When you don't know what to eat, a pie is a sure-fire way to solve the problem. Classic bolognese flavours are cooked up in a beef and venison sauce with hidden mushrooms to add the comfort factor every pie needs. You can relax now that all your dinner time questions have been answered.

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

### Pantry items

Olive Oil, Brown Sugar, 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        |
|-------------------------|-----------------|-----------------|
| <b>olive oil*</b>       | refer to method | refer to method |
| portabello mushrooms    | 1 packet        | 1 packet        |
| garlic                  | 2 cloves        | 4 cloves        |
| venison & beef mince    | 1 packet        | 1 packet        |
| soffritto mix           | 1 packet (150g) | 1 packet (300g) |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet  |
| tomato paste            | 1 packet        | 2 packets       |
| beef-style stock powder | 1 medium sachet | 1 large sachet  |
| <b>brown sugar*</b>     | 1 tsp           | 2 tsp           |
| <b>water*</b>           | ½ cup           | 1 cup           |
| <b>butter*</b>          | 30g             | 60g             |
| 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)      | 2663kJ (636Cal) | 662kJ (158Cal) |
| Protein (g)      | 34.8g           | 8.7g           |
| Fat, total (g)   | 32.3g           | 8g             |
| - saturated (g)  | 15.8g           | 3.9g           |
| Carbohydrate (g) | 47.6g           | 11.8g          |
| - sugars (g)     | 11.6g           | 2.9g           |
| Sodium (mg)      | 1309mg          | 326mg          |

### Custom Recipe

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3248kJ (776Cal) | 719kJ (172Cal) |
| Protein (g)      | 42.7g           | 9.4g           |
| Fat, total (g)   | 44.5g           | 9.8g           |
| - saturated (g)  | 20.2g           | 4.5g           |
| Carbohydrate (g) | 47.7g           | 10.6g          |
| - sugars (g)     | 11.6g           | 2.6g           |
| Sodium (mg)      | 1708mg          | 378mg          |

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 | CW39



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## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **portabello mushrooms**. Finely chop **garlic**.

3



## Bake the pie

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

2



## Make the mince filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **venison & beef mince** and **soffritto mix**, breaking up mince with a spoon, until just browned, **4-5 minutes**.
- Add **mushrooms** and cook until tender, **4-6 minutes**.
- Add **garlic & herb seasoning**, **garlic** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then add **beef-style stock powder**, the **brown sugar** and the **water**. Stir to combine and season to taste.

**Custom Recipe:** If you've added diced bacon to your meal, cook bacon with mince, breaking up with a spoon, until golden, 4-5 minutes. Continue with step.

4



## Serve up

- Divide venison and beef bolognese fillo pie between plates. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)