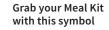


Mushroom, Leek & Sliced Potato Filo Galette

with Basil Pesto & Rocket Salad

NEW

CLIMATE SUPERSTAR











Leek

Button Mushrooms





Chilli Flakes





Filo Pastry





Balsamic & Olive Oil Dressing



Basil Pesto





Calorie Smart*



When you put in the hard yards you want to be able to show off your creation and nothing looks as impressive as a filo pastry galette. Everyone will 'ooh' and 'ahh' at the mushrooms and leek topped with fresh basil pesto. It's a stellar standout that will earn you admiration and praise!

Pantry items Olive Oil

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
garlic & herb seasoning	1 medium sachet	1 large sachet		
button mushrooms	1 packet	1 packet		
leek	1	2		
garlic	2 cloves	4 cloves		
chilli flakes (optional) ∮	pinch	pinch		
filo pastry	1 medium packet	1 large packet		
rocket leaves	1 medium bag	1 large bag		
balsamic & olive oil dressing	½ packet	1 packet		
basil pesto	1 packet (50g)	1 packet (100g)		
diced bacon**	1 packet	1 packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2340kJ (559Cal)	476kJ (114Cal)
Protein (g)	17.1g	3.5g
Fat, total (g)	22.4g	4.6g
- saturated (g)	2.3g	0.5g
Carbohydrate (g)	73g	14.9g
- sugars (g)	16.2g	3.3g
Sodium (mg)	837mg	170mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2925kJ (699Cal)	540kJ (129Cal)
Protein (g)	25.1g	4.6g
Fat, total (g)	34.6g	6.4g
- saturated (g)	6.7g	1.2g
Carbohydrate (g)	73.1g	13.5g
- sugars (g)	16.3g	3g
Sodium (mg)	1236mg	228mg

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 potatoes

- Preheat oven to 220°C/200°C fan-forced. Cut potato into 0.5cm-thick rounds.
- Place potato on a lined oven tray with garlic & herb seasoning, a drizzle of olive oil and a pinch of salt and pepper.
- · Toss to coat, spread out evenly, then roast until golden, 20-25 minutes.



Get prepped

· Meanwhile, thinly slice button mushrooms and leek. Finely chop garlic.



Cook the veggies

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook mushrooms and leek, stirring, until tender, 3-5 minutes.
- Add garlic and a pinch of chilli flakes (if using), and cook until fragrant, 1 minute. Season to

Custom Recipe: If you've added diced bacon, cook bacon with mushrooms and leek!



Assemble the galette

- Evenly stack 5 sheets of **filo pastry** with a drizzle of olive oil between each layer and place on a second lined oven tray.
- Top with **roasted potatoes** in centre of the pastry, leaving a 4cm boarder around the edge.
- · Top with cooked veggies and season with salt and **pepper**.



Bake the galette

- Carefully fold pastry edges over filling, leaving the centre exposed.
- Bake galette until golden, 15-20 minutes.
- Meanwhile, add **rocket leaves** to a large bowl. Add balsamic & olive oil dressing and toss to coat. Season to taste.



Serve up

- Slice mushroom and potato galette. Divide galette between plates.
- Drizzle over basil pesto.
- Serve with rocket salad. Enjoy!

