



# Mushroom, Leek & Sliced Potato Filo Galette

with Basil Pesto & Rocket Salad

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Button Mushrooms



Leek



Garlic



Chilli Flakes (Optional)



Filo Pastry



Rocket Leaves



Balsamic & Olive Oil Dressing



Basil Pesto



Diced Bacon

Prep in: 20-30 mins  
Ready in: 40-50 mins

Calorie Smart\*



Plant Based\*

\*Custom Recipe is not Calorie Smart or Plant Based

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!

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

### 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

	2 People	4 People
<b>olive oil*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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**.

2



## Get prepped

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

3



## 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 taste.

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

4



## 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**.

5



## 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.

6



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



2023 | CW45

## Rate your recipe

Did we make your tastebuds happy?

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