



Beef Rump & Bacon Filo Pie

with Mushrooms & Parmesan

GOURMET

CUSTOMER FAVOURITE

Grab your Meal Kit with this symbol



Portabello Mushrooms



Leek



Parsley



Beef Rump



Cornflour



Diced Bacon



Soffritto Mix



Aussie Spice Blend



Red Wine Jus



Grated Parmesan Cheese



Filo Pastry

Prep in: 30-40 mins
Ready in: 50-60 mins

If you've been craving a good pie, don't worry so have we but let's not settle for any old one. You can still get those luxurious dining vibes whilst satisfying your tastebuds latest obsession. Tender beef steak, cooked with bacon and mushrooms is enough to elevate any dish, but with the aromatic scent of parsley, this pie hits five stars!

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
portabello mushrooms	1 packet	1 packet
leek	1	2
parsley	1 bag	1 bag
beef rump	1 small packet	2 small packets OR 1 large packet
butter*	30g	60g
cornflour	1 packet	2 packets
diced bacon	1 packet	1 packet
soffritto mix	1 packet (150g)	1 packet (300g)
Aussie spice blend	1 sachet	1 sachet
red wine jus	1 large packet	2 large packets
grated Parmesan cheese	1 medium packet	1 large packet
filo pastry	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3329kJ (795Cal)	529kJ (126Cal)
Protein (g)	54.3g	8.6g
Fat, total (g)	37.6g	6g
- saturated (g)	19.2g	3.1g
Carbohydrate (g)	54.2g	8.6g
- sugars (g)	10.1g	1.6g
Sodium (mg)	1650mg	262mg

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.

Fancy a drop?

We recommend pairing this meal with Sangiovese or Syrah



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **portabello mushrooms** and **leek**. Finely chop **parsley** leaves. Cut **beef rump** into bite-sized chunks.
- Place the **butter** in a small microwave-safe bowl and melt in the microwave in **10 second** bursts.
- In a medium bowl, combine **beef** and **cornflour**, then toss to coat.



Brown the beef

- Return the frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef** and **Aussie spice blend**, stirring, until browned, **2-4 minutes**. Transfer to the baking dish.
- Add **red wine jus** to the baking dish and stir to combine. Sprinkle over **grated Parmesan cheese**.



Cook the bacon

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **soffritto mix**, breaking up with a spoon, until golden, **6-7 minutes**.
- Add **parsley** and cook until fragrant, **1 minute**. Transfer to a baking dish.



Bake the pie

- Brush each sheet of **filo pastry** with the melted **butter**. Scrunch each sheet of **pastry** and place on top of the **beef filling** until completely covered.
- Bake **pie** until pastry is golden, **25-30 minutes**.



Cook the veggies

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** and **leek** until tender, **6-8 minutes**. Transfer to the baking dish with the bacon mixture.



Serve up

- Divide beef rump and bacon fillo pie between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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