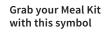


Hearty Mushroom & Veggie Filo Pie with Pepper Gravy Sauce

FESTIVE FAVES

CLIMATE SUPERSTAR











Onion

Mushrooms



Black Peppercorns

Aussie Spice Blend







Tinned Tomatoes

Gravy Granules



Filo Pastry



Prep in: 25-35 mins Ready in: 50-60 mins

Plant Based



Veggie pie, veggie pie you are the apple of our eye. Take a bite and feel yourself melt into the saucy flavours of the mushrooms and veggies. Enjoy the crunch of the filo and the kick of the peppercorn gravy stirred through the filling. This might be the perfect pie that will have everyone singing you praise.



Olive Oil, Brown Sugar

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

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	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
courgette	1	2
onion	1 (medium)	1 (large)
mushrooms	2 packets	4 packets
black peppercorns	½ sachet	1 sachet
Aussie spice blend	1 medium sachet	1 large sachet
tinned tomatoes	1 packet	2 packets
gravy granules	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
water*	¾ cup	1½ cups
filo pastry	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1416kJ (338Cal)	246kJ (59Cal)
Protein (g)	14.5g	2.5g
Fat, total (g)	3g	0.5g
- saturated (g)	0.5g	0.1g
Carbohydrate (g)	61.6g	10.7g
- sugars (g)	14.9g	2.6g
Sodium (mg)	1250mg	217mg

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.
- Finely chop carrot, courgette and onion.
 Thinly slice mushrooms.
- Crush black peppercorns (see ingredients)
 with a mortar and pestle, or in their sachet using
 a rolling pin.



Cook the mushrooms

 In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook mushrooms until browned and softened, 8-10 minutes. Transfer to a bowl.



Cook the veggies

 Return the frying pan to medium-high heat with a drizzle of olive oil. Cook carrot, courgette and onion, until tender, 4-5 minutes.



Add the sauce

- Add peppercorns, Aussie spice blend and tinned tomatoes, and cook until fragrant, 1-2 minutes.
- Remove pan from heat, then add gravy granules, brown sugar, mushrooms and the water and stir until combined.
- Transfer the **filling** to a baking dish.



Bake the pie

- Lightly scrunch each sheet of filo pastry and place on top of mushroom mixture to completely cover.
- Gently brush (or spray) filo pastry with olive oil.
 Bake pie until golden, 20-25 minutes.



Serve up

• Divide mushroom and veggie filo pie between plates. Enjoy!

