



# BBQ Beef & Pork Filo Pastry Pie

with Sesame Seeds & Cheddar Cheese

KID FRIENDLY



**Recipe Update**  
Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

Grab your Meal Kit with this symbol



Carrot



Leek



Beef & Pork Mince



Garlic Paste



Barbecue Seasoning



Tinned Tomatoes



Kale



Shredded Cheddar Cheese



Filo Pastry



Mixed Sesame Seeds



Diced Bacon

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

Everyone will be stopping to smell the enticing scent of this barbecue spiced pie. Best of all it's super easy to make. Cooking all the veggies in a variety of seasonings, baking it with Cheddar cheese and topping it with scrunched filo pastry brings everything together for the whole family to enjoy.

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

### 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
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
leek	1	2
beef & pork mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 medium packet	2 medium packets
barbecue seasoning	1 sachet	2 sachets
tinned tomatoes	1 packet	2 packets
kale	1 small bag	1 medium bag
<b>water*</b>	½ cup	¾ cup
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
<b>butter*</b>	20g	40g
filo pastry	1 medium packet	1 large packet
mixed sesame seeds	1 medium sachet	1 large sachet
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3040kJ (727Cal)	753kJ (180Cal)
Protein (g)	40.8g	10.1g
Fat, total (g)	39.6g	9.8g
- saturated (g)	18.2g	4.5g
Carbohydrate (g)	50.1g	12.4g
- sugars (g)	9.4g	2.3g
Sodium (mg)	1628mg	403mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3625kJ (866Cal)	799kJ (191Cal)
Protein (g)	48.8g	10.8g
Fat, total (g)	51.7g	11.4g
- saturated (g)	22.7g	5g
Carbohydrate (g)	50.1g	11g
- sugars (g)	9.5g	2.1g
Sodium (mg)	2027mg	447mg

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

2024 | CW01



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## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate the **carrot**. Thinly slice **leek**.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.

3



## Bake the pie

- Transfer **beef-pork filling** to a baking dish and evenly sprinkle with **shredded Cheddar cheese**.
- In a small microwave-safe bowl, add the **butter** and microwave in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of filling to completely cover.
- Gently brush melted **butter** over to coat and sprinkle over **mixed sesame seeds**. Bake **pie** until golden, **15-20 minutes**.

2



## Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef & pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **carrot** and **leek** and cook until tender, **2-3 minutes**.
- Add **garlic paste**, **barbecue seasoning** and **tinned tomatoes**, then cook until fragrant, **1 minute**.
- Add **kale** and the **water**, then stir until kale is wilted, **1-2 minutes**. Season to taste.

**TIP:** Add a splash more water if the filling looks too thick.

**Custom Recipe:** If you've added diced bacon, cook the bacon with the beef & pork mince.

4



## Serve up

- Divide BBQ beef and pork fillo pie with Cheddar cheese between bowls. Enjoy!

## Rate your recipe

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