



Cheeseburger-Style Beef & Pork Filo Pie

with Baby Leaves & Sesame Seeds

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Leek



Beef & Pork Mince



Garlic Paste



Barbecue Seasoning



Tomato Paste



Baby Leaves



Shredded Cheddar Cheese



Filo Pastry



Mixed Sesame Seeds



Pork Mince

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

Indulge in this mouth-watering creation, where tender beef and pork mince intertwines with melty cheese, all encased in crisp, flaky filo. This fusion of flavours promises a memorable feast, making every bite a perfect blend of comfort and gourmet sophistication!

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
olive oil*	refer to method	refer to method
carrot	1	2
leek	1	2
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 medium packet	2 medium packets
barbecue seasoning	1 sachet	2 sachets
tomato paste	1 packet	2 packets
baby leaves	1 small packet	1 medium packet
water*	½ cup	¾ cup
shredded Cheddar cheese	1 medium packet	2 medium packets
butter*	20g	40g
filo pastry	1 medium packet	1 large packet
mixed sesame seeds	1 medium sachet	1 large sachet
pork mince**	1 medium packet	2 medium packets OR 1 large 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)	39.8g	9.9g
- saturated (g)	18.5g	4.6g
Carbohydrate (g)	50.1g	12.4g
- sugars (g)	9.4g	2.3g
Sodium (mg)	1628mg	403mg
Dietary Fibre (g)	7.2g	1.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2782kJ (665Cal)	689kJ (165Cal)
Protein (g)	38.5g	9.5g
Fat, total (g)	33.9g	8.4g
- saturated (g)	16g	4g
Carbohydrate (g)	50.1g	12.4g
- sugars (g)	9.4g	2.3g
Sodium (mg)	1643mg	407mg
Dietary fibre	7.2g	1.8g

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW19



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **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 **tomato paste** and cook until fragrant, **1 minute**.
- Add **baby leaves** and the **water**, then stir until wilted, **1-2 minutes**. Season to taste.

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

Custom Recipe: If you've swapped to pork mince, follow step as above.

4



Serve up

- Divide cheesburger-style beef and pork filo pie with baby leaves between bowls. Enjoy!

Rate your recipe

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