

Easy Bacon & Mushroom Filo Pie

with Courgette & Potato

WINTER WARMERS

KID FRIENDLY

Grab your meal kit with this number

11



Potato



Leek



Button Mushrooms



Courgette



Thyme



Diced Bacon



Garlic & Herb Seasoning



Baby Leaves



Filo Pastry



Chicken Breast



Chicken Thigh

Prep in: 15-25 mins
Ready in: 45-55 mins

This piping hot slice of filo pastry pie is hiding some very tasty surprises, like the button mushrooms cooked in a white sauce. Keep your tastebuds alert for the bacon, it will be hard to miss because as soon as you find it, you'll be humming in bliss. We have one more trick up our sleeve, a roasted potato base! We'll let you discover it all for yourself.

Pantry items

Olive Oil, Plain Flour, Milk, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
leek	1	2
button mushrooms	1 medium packet	1 large packet
courgette	1	2
thyme	1 packet	1 packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
plain flour*	1 tsp	2 tsp
milk*	1 cup	2 cups
baby leaves	1 small packet	1 medium packet
butter*	30g	60g
filo pastry	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2790kJ (667Cal)	435kJ (104Cal)
Protein (g)	26.3g	4.1g
Fat, total (g)	32.1g	5g
- saturated (g)	13.6g	2.1g
Carbohydrate (g)	65.6g	10.2g
- sugars (g)	22.4g	3.5g
Sodium (mg)	1187mg	185mg
Dietary Fibre (g)	6g	0.9g

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://www.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 potato

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks, then place in a baking dish.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until almost tender, **20-25 minutes**.
- When the potato has **10 minutes** remaining, thinly slice **leek** and **button mushrooms**. Slice **courgette** into half-moons. Pick **thyme** leaves.

Little cooks: Help toss the potato chunks.

3



Bake the pie

- Pour the **creamy filling** over **potatoes** in the baking dish, then add **baby leaves** and stir until wilted.
- In a small microwave-safe bowl, add the **butter**, then microwave in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry**, then place on top of **pie filling** to completely cover. Gently brush **melted butter** over to coat.
- Bake **pie** until golden, **15-20 minutes**.

2



Make the creamy filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, **courgette**, **leek** and **mushrooms**, breaking bacon up with a spoon, until golden, **5-6 minutes**.
- Add **garlic & herb seasoning**, **thyme** and the **plain flour** and cook until fragrant, **1 minute**.
- Add the **milk** and a squeeze of **lemon juice** and cook, stirring, until reduced, **2 minutes**. Season to taste.

4



Serve up

- Divide creamy bacon and mushroom fillo pie between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW29



CUSTOM OPTIONS



ADD CHICKEN BREAST

Cut into bite-sized pieces. Cook with filling until cooked through, 4-6 minutes.



ADD CHICKEN THIGH

Cut into bite-sized pieces. Cook with filling until cooked through, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

