

Easy Cheesy BBQ Beef & Pork Filo Pie

with Baby Leaves & Sesame Seeds

WINTER WARMERS

KID FRIENDLY

Grab your meal kit with this number

11



Carrot



Onion



Courgette



Beef & Pork Mince



Garlic Paste



Barbecue Seasoning



Passata



Baby Leaves



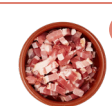
Shredded Cheddar Cheese



Filo Pastry



Mixed Sesame Seeds



Diced Bacon



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!

Pantry items

Olive Oil, 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

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
onion	½	1
courgette	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
passata	½ packet	1 packet
baby leaves	1 small packet	1 medium packet
water*	¼ cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
butter*	20g	40g
filo pastry	1 medium packet	1 large packet
mixed sesame seeds	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3159kJ (755Cal)	571kJ (136Cal)
Protein (g)	41.6g	7.5g
Fat, total (g)	39.8g	7.2g
- saturated (g)	18.4g	3.3g
Carbohydrate (g)	59.3g	10.7g
- sugars (g)	11.2g	2g
Sodium (mg)	1510mg	273mg
Dietary Fibre (g)	10.6g	1.9g

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 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**.
- Grate **carrot**.
- Thinly slice **onion** (see ingredients).
- Slice **courgette** into half-moons.

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



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**.



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, onion** and **courgette** and cook until tender, **2-3 minutes**.
- Add **garlic paste, barbecue seasoning** and **passata** (see ingredients) and cook until fragrant, **1 minute**.
- Add **baby leaves** and the **water**, then stir until wilted, **1-2 minutes**. Season to taste.



Serve up

- Divide cheesy BBQ beef and pork fillo pie between bowls. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW31



CUSTOM OPTIONS

+ ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

↻ SWAP TO PORK MINCE

Follow method above.

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

