

# Creamy Bacon & Mushroom Pie

with Filo Pastry, Leek & Potato

WINTER WARMERS

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

43



Potato



Leek



Celery



Button Mushrooms



Thyme



Diced Bacon



Garlic & Herb Seasoning



Filo Pastry



Chicken Breast



Diced Bacon

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 won't be hard to miss because as soon as you find it, you'll be humming in bliss.

### 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
<b>olive oil*</b>	refer to method	refer to method
potato	1	2
leek	1	2
celery	1 stalk	2 stalks
button mushrooms	1 medium packet	2 medium packets
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
<b>plain flour*</b>	1 tsp	2 tsp
<b>milk*</b>	1 cup	2 cups
<b>butter*</b>	30g	60g
filo pastry	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2730kJ (653cal)	321kJ (77cal)
Protein (g)	25.1g	2.9g
Fat, total (g)	31.8g	3.7g
- saturated (g)	13.6g	1.6g
Carbohydrate (g)	64.5g	7.6g
- sugars (g)	20.9g	2.5g
Sodium (mg)	1207mg	141.8mg
Dietary Fibre (g)	4.9g	0.6g

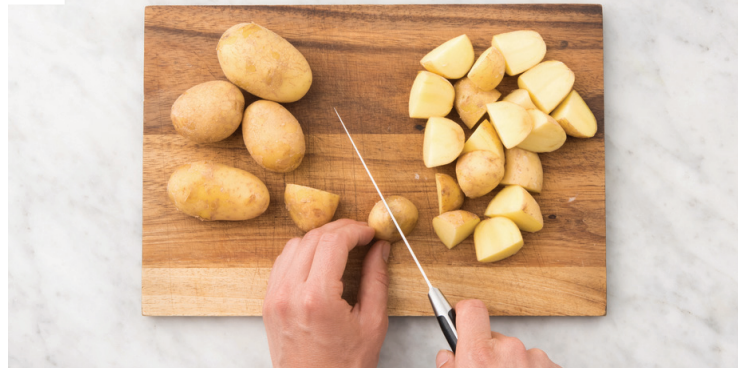
The quantities provided above are averages only.

## 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.

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**, **celery** and **button mushrooms**. Pick **thyme leaves** (see ingredients).

**Little cooks:** Help toss the potato chunks.

3



## Bake the pie

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

**Little cooks:** Take the lead and help scrunch the filo pastry.

2



## Make the creamy filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, **leek**, **celery** 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 cook, stirring, until reduced, **2 minutes**. Season to taste.

4



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW34



### CUSTOM OPTIONS



#### ADD CHICKEN BREAST

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



#### DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.

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

