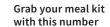


Mexican Mushroom & Kidney Bean Pie

with Cucumber Salad & Filo Pastry













Cucumber

Button Mushrooms





Sweetcorn





Tomato Paste

Mexican Fiesta Spice Blend





Vegetable Stock Powder

Filo Pastry





Mixed Salad Leaves



Cheddar Cheese



Coriander

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



When you fuse beans and pastry you get this amazing red kidney bean filo pastry pie. There's veggies packed in and cooked through a fiery tomato sauce to make a filling that will make your mouth water. It's a perfect combination!

Pantry items

Olive Oil, Butter, White Wine Vinegar

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
onion	1/2	1	
carrot	1	2	
cucumber	1 (medium)	1 (large)	
button mushrooms	1 medium packet	1 large packet	
sweetcorn	1 medium tin	1 large tin	
red kidney beans	1 packet	2 packets	
tomato paste	1 packet	2 packets	
Mexican Fiesta spice blend ∮	1 medium sachet	1 large sachet	
water*	½ cup	1 cup	
vegetable stock powder	1 medium sachet	1 large sachet	
butter*	40g	80g	
filo pastry	1 medium packet	1 large packet	
mixed salad leaves	1 small packet	1 medium packet	
white wine vinegar*	drizzle	drizzle	
coriander	1 packet	1 packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2620kJ (626Cal)	400kJ (95Cal)
Protein (g)	26.9g	4.1g
Fat, total (g)	20.4g	3.1g
- saturated (g)	11.3g	1.7g
Carbohydrate (g)	81.5g	12.4g
- sugars (g)	14.1g	2.2g
Sodium (mg)	1660mg	253mg
Dietary Fibre (g)	21.6g	3.3g

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.
- Finely chop onion (see ingredients). Grate carrot. Slice cucumber into rounds. Thinly slice button mushrooms.
- Drain sweetcorn. Drain and rinse red kidney beans.



Bake the pie

- In a small microwave-safe bowl, add the remaining butter and microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry and place on top of bean mixture to completely cover. Gently brush melted butter over to coat.
- Bake pie until the pastry is golden, 20-25 minutes.



Cook the filling

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook mushrooms until tender, 3 minutes.
- Add red kidney beans, onion, carrot and corn and cook, stirring, until browned and softened, 6-8 minutes.
- SPICY! The spice blend is hot! Add less if you're sensitive to heat. Add tomato
 paste and Mexican Fiesta spice blend and cook until fragrant, 1-2 minutes.
- Add the water, vegetable stock powder and half the butter, then stir to combine and simmer until slightly thickened, 1-2 minutes. Transfer veggie and bean filling to a baking dish.

TIP: Add a splash of water if the mixture looks dry.



Serve up

- Meanwhile, combine mixed salad leaves, cucumber and drizzle of white wine vinegar and olive oil in a large bowl. Season to taste.
- Divide Mexican mushroom and kidney bean pie between plates.
- Tear over **coriander** and serve with cucumber salad. Enjoy!







Before cooking filling, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

