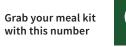


Creamy Bacon & Mushroom Pie with Filo Pastry, Leek & Potato

WINTER WARMERS

HELLOHERO

KID FRIENDLY











Celery

Button Mushrooms





Thyme

Diced Bacon



Garlic & Herb Seasoning

Filo Pastry





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

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

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	2 People	4 People	
olive oil*	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	½ 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	
butter*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.
- While the potatoes are roasting, thinly slice leek, celery and button mushrooms. Pick thyme leaves (see ingredients).

Little cooks: Help toss the potato chunks.



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.



Make the creamy filling

- When the potato has 10 minutes remaining, 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.



Serve up

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



