



Homestyle Beef & Bacon Filo Pie

with Avocado Salad

NEW

Grab your meal kit
with this number

3



Garlic



Carrot



Onion



Beef Mince



Diced Bacon



Kiwi Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Filo Pastry



Avocado



Mixed Salad Leaves



Beef Mince



Diced Bacon

Prep in: **20-30 mins**
Ready in: **45-55 mins**

Imagine a savoury filling of tender beef and crispy bacon, seasoned to perfection and topped with layers of flaky, golden filo pastry. Each bite is a delightful crunch followed by a burst of hearty goodness. Perfect for a cozy dinner or a crowd-pleasing party dish, this pie is a flavour-packed treat that will have everyone asking for seconds.

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

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
carrot	1	2
onion	½	1
beef mince	1 medium packet	2 medium packets OR 1 large packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
Kiwi spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
shredded Cheddar cheese	1 medium packet	1 large packet
butter*	20g	40g
filo pastry	1 medium packet	1 large packet
avocado	1 (small)	1 (large)
mixed salad leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4242kJ (1013Cal)	779kJ (186Cal)
Protein (g)	50.3g	9.2g
Fat, total (g)	65.5g	12g
- saturated (g)	25.2g	4.6g
Carbohydrate (g)	53.9g	9.9g
- sugars (g)	9.1g	1.7g
Sodium (mg)	1392mg	256mg
Dietary Fibre (g)	11.7g	2.1g

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 **garlic, carrot** and **onion** (see **ingredients**).



Bake the pie

- 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 **beef mixture** to completely cover.
- Gently brush **melted butter** over to coat. Bake until golden, **20-25 minutes**.



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince** and **diced bacon**, breaking up with a spoon, until just browned, **5-6 minutes**.
- Add **carrot** and **onion**, and cook until tender, **4-6 minutes**.

TIP: For best results, drain the oil from the pan before cooking the sauce.



Toss the salad

- Meanwhile, slice **avocado** in half, scoop out flesh and thinly slice.
- In a large bowl, combine **avocado, mixed salad leaves**, a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Finish the filling

- Add **garlic, Kiwi spice blend** and **tomato paste**, cooking until fragrant, **1-2 minutes**.
- Add the **water** and cook until slightly thickened, **1-2 minutes**. Season to taste.
- Transfer to a baking dish and sprinkle over **shredded Cheddar cheese**.

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



Serve up

- Divide beef and bacon fillo pie between plates.
- Serve with avocado salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW37



CUSTOM OPTIONS

+ **DOUBLE BEEF MINCE**
Follow method above.

+ **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.

