

Curried Chickpea & Cauliflower Filo Pie

with Baby Leaves

Grab your meal kit with this number

8



Cauliflower



Carrot



Chickpeas



Garlic



Mumbai Spice Blend



Mild North Indian Spice Blend



Coconut Milk



Vegetable Stock Powder



Baby Leaves



Filo Pastry




Chicken Breast



Peeled Pumpkin Pieces

Prep in: 25-35 mins
Ready in: 50-60 mins

 Calorie Smart

A curry pie is the blend of two perfect warm dishes coming together to deliver us a hearty dinner. Korma curry is peppered with chickpeas and a rich variety of veggies like cauliflower and carrot, with a golden filo pastry to hold all the delicious flavours in a pie that will surely be gobbled up in no time.

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

Oven tray lined with baking paper · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cauliflower	1 medium portion	1 large portion
carrot	1	2
chickpeas	1 tin	2 tins
garlic	2 cloves	4 cloves
butter*	20g	40g
Mumbai spice blend	1 sachet	2 sachets
mild North Indian spice blend	1 medium sachet	1 large sachet
coconut milk	1 medium packet	2 medium packets
vegetable stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
baby leaves	1 small packet	1 medium packet
filo pastry	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2192kJ (523Cal)	401kJ (95Cal)
Protein (g)	20.2g	3.7g
Fat, total (g)	29.4g	5.4g
- saturated (g)	21g	3.8g
Carbohydrate (g)	66.8g	12.2g
- sugars (g)	11.4g	2.1g
Sodium (mg)	3208mg	588mg
Dietary Fibre (g)	16g	2.9g

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.



Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **cauliflower** into small florets. Cut **carrot** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then roast until tender and brown around edges, **20-25 minutes**.



Finish the filling

- Remove pan from heat, then add **roasted veggies** and **baby leaves**, stirring, until wilted. Season to taste.
- Transfer **chickpea filling** to a baking dish.



Cook the filling

- Meanwhile, drain and rinse **chickpeas**. Finely chop **garlic**.
- Place the **butter** in a small microwave-safe bowl and microwave in **10 second** bursts until melted.



Assemble the pie

- Lightly scrunch each sheet of **filo pastry** and place on top of **chickpea mixture** to cover completely.
- Gently brush melted **butter** over to coat.
- Bake **pie** until golden, **15-20 minutes**.



Cook the filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **chickpeas**, **Mumbai spice blend**, **mild North Indian spice blend** and **garlic** until fragrant, **1-2 minutes**.
- Lightly crush **chickpeas** with a fork, then add **coconut milk**, **vegetable stock powder** and the **water** and simmer until slightly reduced, **2-3 minutes**.



Serve up

- Divide curried chickpea and cauliflower fillo pie between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW38



CUSTOM OPTIONS

+ ADD CHICKEN BREAST

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

+ ADD PEELED PUMPKIN PIECES

Roast following method above until tender, 20-25 minutes.

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

