

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



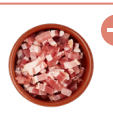
Garlic & Herb
Seasoning



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 baking dish · Large frying pan

Ingredients

	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	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
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)	2724kJ (651cal)	324kJ (77cal)
Protein (g)	25.1g	3g
Fat, total (g)	31.8g	3.8g
- saturated (g)	13.6g	1.6g
Carbohydrate (g)	64.4g	7.7g
- sugars (g)	20.8g	2.5g
Sodium (mg)	1206mg	143.4mg
Dietary Fibre (g)	4.2g	0.5g

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.

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**.
- While the potatoes are roasting, thinly slice **leek**, **celery** and **button mushrooms**. Pick **thyme** leaves.

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**.

2



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 up with a spoon until golden, **5-6 minutes**.
- Add **garlic & herb seasoning** 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 | CW38



CUSTOM OPTIONS



ADD CHICKEN BREAST

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



DOUBLE DICED BACON

Follow method above.

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

