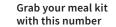


Comforting Bacon, Feta & Potato Pie with Filo Pastry & Roasted Broccoli

KID FRIENDLY













Parsley

Leek



Aussie Spice Blend

Cow's Milk





Filo Pastry



Diced Bacon





Ready in: 40-50 mins



This cosy dinner packs in a veggie-loaded bacon base that's full of flavour, especially when it's packed with goodies like roasted broccoli and feta. Be sure to serve it fresh from the oven for that beloved cosy pie experience!

Pantry items Olive Oil, Plain Flour, 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 or large baking dish · Large frying pan

Ingredients

9. • • • • • • • • • • • • • • • • •			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
leek	1	2	
parsley	1 packet	1 packet	
Aussie spice blend	1 medium sachet	1 large sachet	
plain flour*	1 tsp	2 tsp	
water*	¾ cup	1 ½ cup	
cow's milk feta	½ packet	1 packet	
butter*	30g	60g	
filo pastry	1 medium packet	1 large packet	
broccoli florets	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2668kJ (638cal)	278kJ (67cal)
Protein (g)	25.9g	2.7g
Fat, total (g)	29g	3g
- saturated (g)	14.5g	1.5g
Carbohydrate (g)	65.8g	6.9g
- sugars (g)	17.9g	1.9g
Sodium (mg)	1446mg	150.8mg
Dietary Fibre (g)	7.7g	0.8g

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 & bacon

- Preheat oven to 220°C/200°C fan-forced.
- · Cut potato into bite-sized chunks.
- Place potato and diced bacon in a baking dish. Drizzle with olive oil and season with pepper. Toss to coat, then roast until tender and golden, 20-25 minutes.
- Meanwhile, thinly slice leek. Roughly chop parsley.



Assemble & bake the pie

- Lightly crush the roasted potato with a fork, then pour leek sauce over potato and bacon. Crumble over feta (see ingredients).
- In a small microwave-safe bowl, add the butter. Microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry and place on top of potato mixture to completely cover. Brush melted butter over to coat.
- Bake pie until pastry is golden, 15-20 minutes.
- While the pie is baking, place broccoli florets on a lined oven tray. Drizzle
 with olive oil and season with salt. Toss to combine, then roast until tender,
 10-15 minutes.



Cook the leek sauce

- When the potato and bacon have 5 minutes remaining, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook leek and parsley, stirring, until softened, 3-4 minutes.
- Add Aussie spice blend and the plain flour and cook until fragrant,
 1 minute.
- Add the water and cook, stirring, until slightly reduced, 1-2 minutes.



Serve up

- Divide bacon, feta and potato pie between plates.
- · Serve with roasted broccoli florets. Enjoy!







