



Comforting Bacon, Feta & Potato Pie

with Filo Pastry & Roasted Broccoli

KID FRIENDLY

Grab your meal kit with this number

26



Potato



Diced Bacon



Leek



Parsley



Aussie Spice Blend



Cow's Milk Feta



Filo Pastry



Broccoli Florets



Diced Bacon



Peeled Pumpkin Pieces

Prep in: 15-25 mins
Ready in: 40-50 mins

Calorie Smart

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

	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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



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**.

CUSTOM OPTIONS

+ DOUBLE DICED BACON
Follow method above.

+ ADD PEELED PUMPKIN PIECES
Roast with potato and bacon.



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!

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

