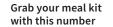


# Spooky Steak & Bacon Mushroom Pie with Filo Pastry & Parmesan

HALLOWEEN SPECIAL







**Button Mushrooms** 





Parsley



Beef Rump







Soffritto Mix



Aussie Spice





**Grated Parmesan** 

Cheese

Tomato Paste



Filo Pastry



Prep in: 30-40 mins Ready in: 50-60 mins **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

Large frying pan · Medium or large baking dish

# Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
button mushrooms	1 medium packet	1 large packet		
leek	1	2		
parsley	1 packet	1 packet		
beef rump	1 medium packet	2 medium packets OR 1 large packet		
butter*	30g	60g		
cornflour	1 packet	2 packets		
diced bacon	1 medium packet	2 medium packets OR 1 large packet		
soffritto mix	1 medium packet	1 large packet		
Aussie spice blend	1 medium sachet	1 large sachet		
tomato paste	1 packet	2 packets		
water*	½ cup	1 cup		
grated Parmesan cheese	1 medium packet	1 large packet		
filo pastry	1 medium packet	1 large packet		

<sup>\*</sup>Pantry Items

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3277kJ (783Cal)	588kJ (140Cal)
Protein (g)	54.7g	9.8g
Fat, total (g)	37.8g	6.8g
- saturated (g)	19.1g	3.4g
Carbohydrate (g)	52.9g	9.5g
- sugars (g)	10.2g	1.8g
Sodium (mg)	1374mg	247mg
Dietary Fibre (g)	5.8g	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.
- Thinly slice button mushrooms and leek.
- Finely chop parsley leaves.
- Cut **beef rump** into bite-sized chunks.
- Place the **butter** in a small microwave-safe bowl and melt in the microwave.
- In a medium bowl, combine beef and cornflour, then toss to coat.



# Start the filling

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon and soffritto mix, breaking up with a spoon, until golden, 6-7 minutes.
- Add parsley and cook until fragrant, 1 minute.
  Transfer to a baking dish.



# Cook the veggies

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook mushrooms and leek until tender,
  6-8 minutes. Transfer to the baking dish with the bacon mixture.



## Finish the filling

- Return the frying pan to high heat with a drizzle of olive oil. When oil is hot, cook beef and Aussie spice blend, tossing, until browned, 2-3 minutes.
- Add tomato paste and cook, 1 minute. Add the water and simmer, 1-2 minutes. Transfer to the baking dish.
- Sprinkle over grated Parmesan cheese.



## Bake the pie

- Brush each sheet of filo pastry with the melted butter. Scrunch each sheet of pastry, and then place on top of meat filling until covered.
- Bake the pie until pastry is golden,
  25-30 minutes.



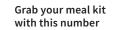
## Serve up

• Divide spooky steak and bacon mushroom pie between plates to serve. Enjoy!



# Deathly White Chocolate Chip Brownies with Peanut Butter & Oozy Berry Compote

HALLOWEEN SPECIAL







Chocolate Brownie





**Peanut Butter** 



**Berry Compote** 



### 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, double the below quantities and bake 2 brownies

#### You will need

Medium saucepan or Microwave  $\cdot$  20cm baking dish lined with baking paper

# Ingredients

	4-6 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
white chocolate chips	1 packet
peanut butter	1 packet
berry compote	1 packet

<sup>\*</sup>Pantry Items

### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	5015kJ (1198Cal)	1658kJ (396Cal)
Protein (g)	17.9g	5.9g
Fat, total (g)	35.3g	11.7g
- saturated (g)	17.8g	5.9g
Carbohydrate (g)	198.9g	65.8g
- sugars (g)	168.8g	55.8g
Sodium (mg)	291mg	96mg
Dietary Fibre (g)	5.4g	1.8g

The quantities provided above are averages only. \*Nutritional information is based on 5 servings.

## **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 180°C/160°C fan-forced.
- Melt the butter in a saucepan, or add it to a microwave-safe bowl and microwave in 10 second bursts until melted.



### Bake the brownie

• Bake **brownie** for **25-35 minutes** or until just firm to the touch but still a little soft in the middle. Set aside to cool.

**TIP:** To check if the brownie is done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgey, bake for an extra 5 minutes.

**TIP:** The brownie will firm up more once it has cooled. Allow to cool completely in the baking tin.



#### Make the batter

- Crack the eggs into a large bowl.
- Add chocolate brownie mix, white chocolate chips, the melted butter and a pinch of salt. Stir with a wooden spoon until well combined.
- Transfer brownie mixture to baking dish and spread with the back of a wooden spoon. Dollop over peanut butter.
- Using a knife or fork, swirl peanut butter into the brownie mixture to create a marble effect.



## Serve up

- Once brownie has cooled, slice brownie into squares.
- Divide brownies between plates and drizzle over berry compote to serve. Enjoy!

**TIP:** Store any leftover brownies in an airtight container in fridge!

