

Spooky Steak & Bacon Mushroom Pie

with Filo Pastry & Parmesan

HALLOWEEN SPECIAL

Grab your meal kit
with this number

28



Button Mushrooms



Leek



Parsley



Beef Rump



Cornflour



Diced Bacon



Soffritto Mix



Aussie Spice Blend



Tomato Paste



Grated Parmesan Cheese



Filo Pastry

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

Ready for a spook-tacular feast? Look no further - tender beef steak, cooked with bacon and mushrooms is enough to elevate any dish, and with crunchy filo adding a crispy top, this pie hits five stars!

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

	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

*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.



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**.



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.



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**.



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.



Serve up

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

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Deathly White Chocolate Chip Brownies

with Peanut Butter & Oozy Berry Compote

HALLOWEEN SPECIAL

Grab your meal kit
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28



Chocolate Brownie Mix



White Chocolate Chips



Peanut Butter



Berry Compote

Prep in: 15-25 mins
Ready in: 90-100 mins

It's a frightful delight, served in an oozing blood red berry compote - it's white choc-chip brownies! A decadent brownie, swirling with peanut butter is just the thing to make you feel revived and sweet again!

Pantry items

Butter, Eggs

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 · 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

*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

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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 fudgy, 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!

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