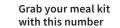


Mexican Mushroom & Bean Pie

with Cucumber Salad & Filo Pastry

CLIMATE SUPERSTAR













Cucumber

Button Mushrooms





Sweetcorn

Red Kidney Beans





Tomato Paste

Mexican Fiesta Spice Blend





Vegetable Stock Powder

Filo Pastry





Mixed Salad Leaves

Coriander







Prep in: 15-25 mins Ready in: 45-55 mins



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	
onion	1/2	1	
carrot	1	2	
cucumber	1 (medium)	1 (large)	
button mushrooms	1 medium packet	1 large packet	
sweetcorn	1 medium tin	1 large tin	
red kidney beans	1 packet	2 packet	
tomato paste	1 packet	2 packets	
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet	
water*	½ cup	1 cup	
vegetable stock powder	1 medium sachet	1 large sachet	
butter*	40g	80g	
filo pastry	1 medium packet	1 large packet	
mixed salad leaves	1 small packet	1 medium packet	
white wine vinegar*	drizzle	drizzle	
coriander	1 packet	1 packet	
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^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2667kJ (637Cal)	407kJ (97Cal)
Protein (g)	27.1g	4.1g
Fat, total (g)	20.3g	3.1g
- saturated (g)	11.3g	1.7g
Carbohydrate (g)	83.9g	12.8g
- sugars (g)	14.2g	2.2g
Sodium (mg)	1671mg	255mg
Dietary Fibre (g)	22.5g	3.4g

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.
- Finely chop onion (see ingredients). Grate carrot. Slice cucumber into rounds. Thinly slice button mushrooms.
- Drain sweetcorn.
- · Drain and rinse red kidney beans.



Bake the pie

- In a small microwave-safe bowl, add the remaining **butter** and microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of **bean mixture** to completely cover. Gently brush **melted butter** over to coat.
- · Bake pie until the pastry is golden, 20-25 minutes.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook mushrooms until tender, 3 minutes.
- Add red kidney beans, onion, carrot and corn and cook, stirring, until browned and softened, 6-8 minutes.
- SPICY! The spice blend is hot! Add less if you're sensitive to heat. Add tomato paste and Mexican Fiesta spice blend and cook until fragrant, 1-2 minutes.
- Add the water, vegetable stock powder and half the butter, then stir to combine and simmer until slightly thickened, 1-2 minutes. Transfer veggie and bean filling to a baking dish.



Finish & serve

- Meanwhile, combine mixed salad leaves, cucumber and drizzle of white wine vinegar and olive oil in a large bowl. Season to taste.
- Divide Mexican mushroom and bean pie between plates.
- Tear over **coriander**. Serve with cucumber salad. Enjoy!



