

# Quick Bacon, Crumbly Cheese & Pumpkin Filo Pie

with Radish & Mixed Leaf Salad

Grab your Meal Kit with this symbol



Peeled Pumpkin Pieces



Diced Bacon



Leek



Herbs



Herb & Mushroom Seasoning



Greek Salad Cheese/ Feta Cheese



Filo Pastry






Radish



Mixed Leaves

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

-  Hands-on: 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, then tops off the whole dish with a light and flakey filo pastry. Be sure to serve it fresh from the oven for an optimally crisp pastry!

### Pantry items

Olive Oil, Plain Flour, Butter, Red Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Medium or large baking dish · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
peeled pumpkin pieces	1 packet (200g)	1 packet (400g)
diced bacon	1 packet	1 packet
leek	1	2
herbs	1 bag	1 bag
herb & mushroom seasoning	1 sachet	2 sachets
plain flour*	1 tsp	2 tsp
butter* (for the sauce)	20g	40g
water*	¾ cup	1½ cups
Greek salad cheese/ feta cheese	1 packet (50g)	1 packet (100g)
butter* (for the pastry)	30g	60g
filo pastry	1 medium packet	1 large packet
radish	2	3
mixed leaves	1 small bag	1 medium bag
red wine vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2687kJ (642Cal)	725kJ (173Cal)
Protein (g)	21.5g	5.8g
Fat, total (g)	40.6g	11g
- saturated (g)	22.2g	6g
Carbohydrate (g)	45.5g	12.3g
- sugars (g)	9.5g	2.6g
Sodium (mg)	1378mg	372mg

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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Roast the pumpkin & bacon

- Preheat oven to **220°C/200°C fan-forced**.
- Place **peeled pumpkin pieces** and **diced bacon** in a baking dish. Drizzle with **olive oil** and season with **pepper**. Toss to coat, then roast until tender and golden, **15-20 minutes**.
- Thinly slice **leek**. Pick and roughly chop **herbs**.



## Assemble & bake the pie

- Lightly crush **roasted pumpkin** with a fork, then pour **leek sauce** over pumpkin. Crumble over **cheese**.
- In a small heatproof bowl, add **butter (for the pastry)**. Microwave in **10 second** bursts until melted. Lightly scrunch each sheet of **filo pastry** and place on top of **pumpkin mixture** to completely cover. Brush melted **butter** over to coat. Bake **pie** until pastry is golden, **15-20 minutes**.
- Meanwhile, thinly slice **radish**. In a medium bowl, combine **mixed leaves**, **radish** and a drizzle of **red wine vinegar** and **olive oil**. Season to taste.



## Cook the leek sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **leek** and **herbs**, stirring, until softened, **3-4 minutes**.
- Add **herb & mushroom seasoning**, the **plain flour** and **butter (for the sauce)** and cook until fragrant, **1 minute**.
- Add the **water** and cook, stirring, until slightly reduced, **1-2 minutes**.



## Serve up

- Divide bacon, crumbly cheese and pumpkin pie between plates.
- Serve with radish and mixed leaf salad.

## Enjoy!