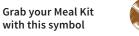


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Peeled Pumpkin



Pieces







Herb & Mushroom



Seasoning



Filo Pastry



Greek Salad Cheese/

Feta Cheese



Mixed Leaves

Pantry items

Olive Oil, Plain Flour, Butter, Red Wine Vinegar





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!

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

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	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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.



Serve up

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

Enjoy!