

Easy Bacon & Mushroom Filo Pie

with Leek & Potato

Grab your Meal Kit with this symbol



Potato



Leek



Button Mushrooms



Lemon



Garlic & Herb Seasoning



Baby Spinach Leaves



Diced Bacon



Filo Pastry



Chicken Breast

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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



Calorie Smart*
**Custom recipe is not Calorie Smart*



Eat Me Early*
**Custom Recipe only*

This piping hot slice of filo pastry pie is hiding some very tasty surprises, like the button mushrooms cooked in a white sauce. Keep your tastebuds alert for the bacon, it will be hard to miss because as soon as you find it, you'll be humming in bliss. We have one more trick up our sleeve, a roasted potato base! We'll let you discover it all for yourself.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plain Flour, Milk, Butter

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
potato	1	2
leek	1	2
button mushrooms	1 packet	1 packet
lemon	½	1
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
plain flour*	1 tsp	2 tsp
milk*	1 cup	2 cups
baby spinach leaves	1 small bag	1 medium bag
butter*	30g	60g
filo pastry	1 medium packet	1 large packet
chicken breast**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2562kJ (612Cal)	469kJ (112Cal)
Protein (g)	25.4g	4.6g
Fat, total (g)	26.8g	4.9g
- saturated (g)	12.9g	2.4g
Carbohydrate (g)	63.9g	11.7g
- sugars (g)	18.3g	3.3g
Sodium (mg)	1185mg	217mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3321kJ (794Cal)	470kJ (112Cal)
Protein (g)	57.9g	8.2g
Fat, total (g)	32.5g	4.6g
- saturated (g)	14.6g	2.1g
Carbohydrate (g)	63.9g	9g
- sugars (g)	18.3g	2.6g
Sodium (mg)	1284mg	182mg

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW42



1



Roast the potato & get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks, then place in a baking dish.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until almost tender, **20-25 minutes**.
- When the potato has **10 minutes** remaining, thinly slice **leek** and **button mushrooms**. Slice **lemon** into wedges.

Little cooks: Help toss the potato chunks.

Custom Recipe: If you've added chicken breast to your meal, cut chicken into 2cm chunks.

3



Bake the pie

- Pour **creamy filling** over **potato** in the baking dish, then add **baby spinach leaves** and stir until wilted.
- In a small heatproof bowl, add the **butter**, then microwave in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of **pie filling** to completely cover. Gently brush melted **butter** over to coat.
- Bake pie until golden, **15-20 minutes**.

Custom Recipe: Add chicken to baking dish along with the creamy filling.

2



Make the creamy filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, **leek** and **mushrooms**, breaking bacon up with a spoon, until golden, **5-6 minutes**.
- Add **garlic & herb seasoning** and the **plain flour** and cook until fragrant, **1 minute**.
- Add the **milk** and a squeeze of **lemon juice** and cook, stirring, until reduced, **2 minutes**. Season to taste.

Custom Recipe: Before cooking the veggies, heat frying pan over high heat with a drizzle of olive oil. Cook chicken, tossing, until browned and cooked through, 5-6 minutes. Transfer to a plate and set aside. Continue with step.

4



Serve up

- Divide creamy bacon and mushroom filo pie between plates. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate