

Beef & Filo Pastry Pie

with Parmesan & Pear-Balsamic Salad

Grab your Meal Kit with this symbol



Onion



Celery



Carrot



Garlic



Herbs



Beef Mince



Tomato Paste



Beef-Style Stock Powder



Grated Parmesan Cheese



Filo Pastry



Pear



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: 20-30 mins
Ready in: 40-50 mins

This cosy dinner packs in a veggie-loaded beef 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, Butter, Balsamic 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

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1 (medium)	1 (large)
celery	1 stalk	2 stalks
carrot	1	2
garlic	3 cloves	6 cloves
herbs	2 sticks	4 sticks
beef mince	1 packet	1 packet
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
beef-style stock powder	1 packet (5g)	1 sachet (10g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
butter*	30g	60g
filo pastry	1 medium packet	1 large packet
pear	½	1
mixed leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3051kJ (729Cal)	676kJ (161Cal)
Protein (g)	41.4g	9.2g
Fat, total (g)	35.8g	7.9g
- saturated (g)	19.5g	4.3g
Carbohydrate (g)	53.3g	11.8g
- sugars (g)	11.9g	2.6g
Sodium (mg)	1051mg	233mg

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** and **celery**. Grate **carrot**. Finely chop **garlic**. Pick and finely chop **herb** leaves.

Little cooks: Don your goggles and have a crack at peeling off the the onion's outer layer!



Cook the filling

In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **onion**, **celery** and **carrot**, stirring, until softened, **4-6 minutes**. Add **beef mince** and cook, breaking it up with a spoon, until just browned, **3-4 minutes**. Add **garlic** and **herbs** and cook, stirring, until fragrant, **1 minute**. Reduce heat to medium, then add **tomato paste**, the **water** and **beef-style stock powder** and cook, stirring, until reduced, **1-2 minutes**. Season to taste.

TIP: Add a dash more water if the mince is dry!



Add the cheese

Transfer **beef mixture** to a baking dish, then sprinkle over **grated Parmesan cheese**.

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.



Bake the pie

In a large heatproof bowl, add the **butter** and microwave in **10 second** bursts until melted. Brush each sheet of the **filo pastry** with the **melted butter**. Lightly scrunch each sheet of pastry and place on top of **beef mixture** to completely cover. Bake **pie** until the pastry is golden, **15-20 minutes**.



Make the salad

While the pie is baking, thinly slice **pear**. In a medium bowl, combine **mixed leaves**, **pear** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.



Serve up

Divide beef and fillo pastry pie between plates. Serve with pear-balsamic salad.

Enjoy!