



Cannellini & Mushroom Potato Top Pie

with Cheesy Pangrattato & Balsamic Salad

Grab your Meal Kit with this symbol



Potato



Garlic



Onion



Herbs



Mushrooms



Carrot



Cannellini Beans



Panko Breadcrumbs



Tomato Paste



Garlic & Herb Seasoning



Chopped Tomatoes



Vegetable Stock Powder



Shredded Cheddar Cheese



Cucumber



Mixed Leaves

Hands-on: 25-35 mins
Ready in: 40-50 mins

We always say that cheese fixes everything – not that this dish needs any fixing – it's unlike anything we've ever whipped up before! With a smokey cannellini bean and veggie filling, plus umami-rich mushrooms, the mash and cheesy pangrattato topping only makes this meal just that much better!

Pantry items

Olive Oil, Butter, Milk, 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

Medium saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
garlic	2 cloves	4 cloves
onion	1 (medium)	1 (large)
herbs	1 stick	2 sticks
mushrooms	1 packet	1 packet
carrot	1	2
cannellini beans	1 tin	2 tins
panko breadcrumbs	½ packet	1 packet
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 sachet	1 sachet
water*	¼ cup	½ cup
chopped tomatoes	½ box	1 box
vegetable stock powder	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
cucumber	1 (medium)	1 (large)
mixed leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3315kJ (792Cal)	380kJ (91Cal)
Protein (g)	29.3g	3.4g
Fat, total (g)	33.5g	3.8g
- saturated (g)	17.6g	2g
Carbohydrate (g)	87.7g	10g
- sugars (g)	26.5g	3g
Sodium (mg)	1723mg	197mg

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



Make the mash

Bring a medium saucepan of salted water to the boil. Peel **potato**, then cut into large chunks. Cook **potato** in boiling water until easily pierced with a fork, **12-15 minutes**. Drain and return **potato** to the pan. Add the **butter** and the **milk**, then season generously with **salt**. Mash until smooth.



Assemble the pie

Preheat the grill to high. Transfer the **bean filling** to a baking dish, then evenly spread the **mashed potato** over top. Sprinkle over **shredded Cheddar cheese** and **pangrattato**. Grill **pie** until lightly golden, **5-10 minutes**.



Get prepped

While the potato is cooking, finely chop **garlic** and **onion**. Pick and finely chop **herb** leaves (see ingredients). Thinly slice **mushrooms**. Grate **carrot**. Drain and rinse **cannellini beans**. In a medium bowl, combine **panko breadcrumbs** (see ingredients), a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



Toss the salad

Meanwhile, thinly slice **cucumber** into half-moons. In a medium bowl, combine **mixed leaves**, **cucumber** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.



Cook the filling

Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until softened, **4-5 minutes**. Add **carrot** and **onion** and cook until tender and softened, **4-5 minutes**. Add **garlic**, **cannellini beans**, **tomato paste**, **garlic & herb seasoning** and **herbs** and cook until fragrant, **1 minute**. Add the **water**, **chopped tomatoes** (see ingredients) and **vegetable stock powder** and cook until slightly thickened, **1-2 minutes**. Season to taste.



Serve up

Divide cannellini and mushroom potato top pie between plates. Serve with balsamic salad.

Enjoy!