



Cheesy Beef, Mushroom & Filo Pastry Pie

with Avocado & Balsamic Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Leek



Garlic



Carrot



Rosemary



Button Mushrooms



Tomato Paste



Beef-Style Stock Powder



Avocado



Mixed Salad Leaves



Beef Mince



Grated Parmesan Cheese



Filo Pastry

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

This cosy dinner packs in a veggie and mushroom 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
leek	1	2
button mushrooms	1 packet	1 packet
carrot	1	2
garlic	3 cloves	6 cloves
rosemary	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 packet (10g)
grated Parmesan cheese	1 medium packet	1 large packet
butter*	30g	60g
filo pastry	1 medium packet	1 large packet
avocado	1	2
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3767kJ (900Cal)	646kJ (154Cal)
Protein (g)	46.3g	7.9g
Fat, total (g)	56g	9.6g
- saturated (g)	23.3g	4g
Carbohydrate (g)	45.3g	7.8g
- sugars (g)	8.8g	1.5g
Sodium (mg)	1015mg	174mg

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **leek** and **button mushrooms**. Grate the **carrot**. Finely chop **garlic**. Pick and finely chop **rosemary** leaves.



Bake the pie

- Add the **butter** to a small heatproof bowl 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 filling** to completely cover.
- Bake **pie** until the pastry is golden, **15-20 minutes**.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **mushrooms, leek** and **carrot**, stirring, until softened, **6-8 minutes**.
- Add **beef mince** and cook, breaking it up with a spoon, until just browned, **3-4 minutes**.
- Add **garlic** and **rosemary** 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!



Make the salad

- While the pie is baking, roughly chop **avocado**.
- In a medium bowl, combine **mixed salad leaves**, **avocado** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.



Assemble the pie

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

Little cooks: Add the finishing touch by sprinkling the cheese on top. Careful, the filling is hot!



Serve up

- Divide cheesy beef, mushroom and filo pastry pie between plates.
- Serve with avocado and balsamic salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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