



# Chorizo & Potato Top Pie

with Hidden Veggies & Parmesan

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Garlic



Thyme



Carrot



Leek



Tomato Paste



Baby Spinach Leaves



Mild Chorizo



Bechamel Sauce



Grated Parmesan Cheese

Prep in: 25-35 mins  
Ready in: 40-50 mins

Things are getting a bit heated in the kitchen when a mild chorizo is cooking in the pan with a variety of veg. Add a creamy tomato sauce in, flecked with fragrant thyme, to create a mouth-watering filling ready to be baked under a helping of cheesy mash. It's a chorizo pie, baked, beautiful and ready to serve piping hot!

## Pantry items

Olive Oil, Butter, Milk

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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	3	6
garlic	2 cloves	4 cloves
<b>butter*</b>	20g	40g
<b>milk*</b>	2 tbs	¼ cup
thyme	1 bag	1 bag
carrot	1	2
leek	1	2
mild chorizo	1 packet	2 packets
tomato paste	1 packet	2 packets
bechamel sauce	1 medium packet	1 large packet
<b>water*</b>	¼ cup	½ cup
baby spinach leaves	1 medium bag	1 large bag
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3285kJ (785Cal)	557kJ (133Cal)
Protein (g)	35g	5.9g
Fat, total (g)	48.2g	8.2g
- saturated (g)	22g	3.7g
Carbohydrate (g)	51.6g	8.8g
- sugars (g)	23.3g	4g
Sodium (mg)	1415mg	240mg

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 garlic mash

- Boil the kettle. Half-fill a large saucepan with boiling water.
- Peel **potato** and cut into large chunks. Peel **garlic** cloves.
- Cook **potato** and **garlic** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to the **garlic** and **potato**, then season generously with **salt**. Mash until smooth.

**TIP:** Save time and get more fibre by leaving the potato unpeeled.

**Little cooks:** Get those muscles working and help mash the potatoes!



## Make it saucy

- Add **thyme** and **tomato paste** and cook until fragrant, **1 minute**.
- Add **bechamel sauce** and the **water** and stir until combined.
- Remove from the heat, then add **baby spinach leaves** and stir until wilted. Season to taste.



## Get prepped

- Meanwhile, pick **thyme** leaves. Grate the **carrot**. Thinly slice **leek**.
- Roughly chop **mild chorizo**.

**Little cooks:** Help pick the thyme leaves from the stems!



## Grill the pie

- Preheat grill to high.
- Transfer **chorizo mix** to the baking dish then evenly spread the **mashed potato** on top.
- Sprinkle with **grated Parmesan cheese**.
- Grill **pie** until lightly golden, **8-10 minutes**.

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



## Cook the chorizo & veggies

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **chorizo** until browned, **4-5 minutes**.
- Add **carrot** and **leek** and cook, stirring, until softened, **4-5 minutes**.



## Serve up

- Divide creamy chorizo and potato top pie between plates. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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