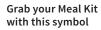


# Creamy Garlic, Mushroom & Leek Pie

with Filo Pastry & Roasted Potatoes





Pantry items Olive Oil, Butter, Plain Flour

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

We love veggies, love garlic and we love filo pastry. So, let's smash it all into a pie with a variety of seasonings like garlic and herb, mushroom and of course a bit of lemon juice for an extra zap. Beware, everyone will be demanding more!

### 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

Oven tray lined with baking paper · Large frying pan · Medium or large baking dish

### Ingredients

-		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
garlic	3 cloves	6 cloves
button mushrooms	1 packet	1 packet
leek	1	2
lemon	1/2	1
butter*	40g	80g
herb & mushroom seasoning	1 sachet	2 sachets
plain flour*	1⁄2 tbs	1 tbs
cream	1⁄2 bottle (125ml)	1 bottle (250ml)
mushroom powder	½ sachet	1 sachet
water*	1⁄4 cup	½ cup
filo pastry	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

\*Pantry Items \*\* Custom Recipe Ingredient

### **Nutrition**

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Avg Qty	Per Serving	Per 100g
Energy (kJ)	2991kJ (715Cal)	686kJ (164Cal)
Protein (g)	13.9g	3.2g
Fat, total (g)	46.3g	10.6g
- saturated (g)	26.7g	6.1g
Carbohydrate (g)	57.2g	13.1g
- sugars (g)	12g	2.8g
Sodium (mg)	697mg	160mg
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#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3576kJ (855Cal)	<b>736kJ</b> (176Cal)
Protein (g)	21.8g	4.5g
Fat, total (g)	58.4g	12g
- saturated (g)	31.2g	6.4g
Carbohydrate (g)	57.2g	11.8g
- sugars (g)	12g	2.5g
Sodium (mg)	1096mg	226mg

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

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### Roast the potato

- Preheat oven to 240°C/220°C fan-forced.
- Cut **potato** into bite-sized chunks.
- Place potato on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Roast until tender, 20-25 minutes.



### Get prepped

Bake the pie

• Gently brush melted **butter** over to coat pastry.

• Bake pie until golden, 15-20 minutes.

- Meanwhile, finely chop garlic. Thinly slice button mushrooms and leek. Zest lemon to get a pinch, then slice into wedges.
- In a small heatproof bowl, add 1/2 the butter and microwave in 10 second bursts until melted. Set aside.



## Cook the filling

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook mushrooms, leek and the remaining butter until browned and softened, 5-7 minutes.
- Reduce heat to medium, then add herb & mushroom seasoning, garlic and the plain flour and cook until fragrant, 1-2 minutes.
- Remove pan from heat, then add cream (see ingredients), mushroom powder (see ingredients), lemon zest, a generous squeeze of lemon juice and the water. Stir to combine and season to taste.

**Custom Recipe:** If you've added diced bacon to your meal, cook bacon with mushrooms until browned, 5-7 minutes. Continue step as above.



### Serve up

• Divide creamy garlic, mushroom and leek pie with roasted potatoes between plates. Enjoy!

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## Assemble the pie

- When the potatoes are done, transfer them to a baking dish along with the mushroom filling. Stir to combine.
- Lightly scrunch each sheet of **filo pastry** and place on top of mushroom filling to completely cover.