



Creamy Garlic, Mushroom & Leek Pie

with Filo Pastry & Roasted Potatoes

Grab your Meal Kit with this symbol



Potato



Garlic



Button Mushrooms



Leek



Lemon



Herb & Mushroom Seasoning



Mushroom Powder



Cream



Filo Pastry



Diced Bacon

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items
Olive Oil, Butter, Plain Flour

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	½	1
butter*	40g	80g
herb & mushroom seasoning	1 sachet	2 sachets
plain flour*	½ tbs	1 tbs
cream	½ bottle (125ml)	1 bottle (250ml)
mushroom powder	½ sachet	1 sachet
water*	¼ cup	½ cup
filo pastry	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

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

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3576kJ (855Cal)	736kJ (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



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**.



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.



Get prepped

- 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.



Bake the pie

- Gently brush melted **butter** over to coat pastry.
- Bake **pie** until 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 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!

Rate your recipe

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