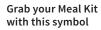


Creamy Garlic, Mushroom & Leek Pie

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

Aver Otra	Dan Camulaa	Day 100a
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)	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

2022 CW35





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.