



Italian Cannellini Bean Pie

with Garlicky Greens

CLIMATE SUPERSTAR



Keep an eye out...
Due to recent sourcing challenges, we've replaced baby broccoli with green beans, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Grab your Meal Kit with this symbol



Potato



Green Beans



Garlic



Cannellini Beans



Garlic & Herb Seasoning



Vegetable Stock Powder



Baby Spinach Leaves



Cream



Soffritto Mix



Shredded Cheddar Cheese

Prep in: 25-35 mins
Ready in: 35-45 mins

Beans, beans and beans! We can't get enough of this pie with its irresistible filling, full of veggies and a potato mash top to hold it all together. Garlicky greens add fragrant aromas and a creamy sauce melts in your mouth when you serve up a slice of this bean-alicious pie.

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
green beans	1 bag	1 bag
garlic	2 cloves	4 cloves
cannellini beans	1 tin	2 tins
soffritto mix	1 packet (150g)	1 packet (300g)
garlic & herb seasoning	1 sachet	1 sachet
cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 large sachet	2 large sachets
water*	¼ cup	½ cup
baby spinach leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2855kJ (682Cal)	482kJ (115Cal)
Protein (g)	23.4g	4g
Fat, total (g)	34.6g	5.8g
- saturated (g)	16.8g	2.8g
Carbohydrate (g)	63.5g	10.7g
- sugars (g)	19.9g	3.4g
Sodium (mg)	1709mg	289mg

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.



Make the mash

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to the **potato** and season generously with **salt**. Mash until smooth. Cover to keep warm.

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



Bake the pie

- Transfer **bean filling** to a baking dish and spread **potato mash** on top.
- Sprinkle over **shredded Cheddar cheese**.
- Grill pie until golden, **5-10 minutes**.



Start the filling

- While potato is cooking, preheat grill to high. Trim **green beans**. Finely chop **garlic**. Drain and rinse **cannellini beans**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **soffritto mix**, stirring occasionally, until softened, **4-5 minutes**.
- Add **cannellini beans**, **garlic & herb seasoning** and 1/2 the **garlic**, and cook until fragrant, **1 minute**.



Cook the greens

- While the pie is grilling, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **green beans**, until tender, **4-5 minutes**.
- Add remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.



Finish the filling

- Stir in **cream** (see ingredients), **vegetable stock powder** and the **water** and simmer until thickened, **2-3 minutes**.
- Remove from heat, then stir through **baby spinach leaves** until just wilted. Season to taste.



Serve up

- Divide Italian cannellini bean pie and garlicky greens between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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