

Creamy Potato & Leek Filo Pie

with Feta & Apple Salad

Grab your Meal Kit with this symbol



Potato



Leek



Apple



Garlic



Lemon



Garlic & Herb Seasoning



Baby Spinach Leaves



Mixed Salad Leaves



Cream



Cow's Milk Feta



Filo Pastry



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**

Scrunch and crunch, it's music to our ears (and tastebuds!) and it can only mean one thing - a delicious warm pie is coming your way. Creamy potato and leek are being cooked together with some feta to create a mouth-watering filling. Slice it up and get munching and crunching.

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

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
leek	1	2
apple	½	1
garlic	2 cloves	4 cloves
lemon	½	1
butter*	20g	40g
garlic & herb seasoning	1 sachet	1 sachet
plain flour*	1 tsp	2 tsp
cream	½ bottle (125ml)	1 bottle (250ml)
baby spinach leaves	1 small bag	1 medium bag
cow's milk feta	½ packet (95g)	1 packet (190g)
filo pastry	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3543kJ (847Cal)	561kJ (134Cal)
Protein (g)	27.5g	4.4g
Fat, total (g)	45.7g	7.2g
- saturated (g)	19.8g	3.1g
Carbohydrate (g)	76.9g	12.2g
- sugars (g)	19.6g	3.1g
Sodium (mg)	1828mg	290mg

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.

1



Cook the potato

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle.
- Peel and cut **potato** into bite-sized chunks.
- Half-fill a medium saucepan with boiling water.
- Cook **potato** in the boiling water until easily pierced with a fork, **10-12 minutes**. Drain and return **potato** to the saucepan.

4



Bake the pie

- Transfer filling to a baking dish and crumble over **feta** (see ingredients).
- Lightly scrunch each sheet of **filo pastry** and place on top of **potato mixture** to completely cover. Gently brush **melted butter** over to coat.
- Bake pie until golden, **15-20 minutes**.

2



Get prepped

- Meanwhile, thinly slice **leek** and **apple** (see ingredients). Finely chop **garlic**. Zest **lemon** to get a pinch, then slice into wedges.
- To a small heatproof bowl, add the **butter** and microwave in **10 second** bursts until melted.

5



Toss the salad

- Just before serving, combine **mixed salad leaves**, **apple**, a squeeze of **lemon juice** and a drizzle of **olive oil** in a medium bowl. Season to taste.

3



Cook the filling

- When the potato has **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **leek**, stirring, until softened, **4-5 minutes**.
- Add **garlic**, **garlic & herb seasoning** and the **plain flour** and cook until fragrant, **1 minute**.
- Remove from heat, then add **cream** (see ingredients), **baby spinach leaves**, cooked **potato**, **lemon zest**, a squeeze of **lemon juice** and a splash of **water**. Stir to combine and season to taste.

6



Serve up

- Divide creamy potato and leek filo pie between plates.
- Serve with apple salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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