



Easy Venison & Beef Bolognese Filo Pie

with Portabello Mushrooms

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Venison & Beef Mince



Soffritto Mix



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Filo Pastry



Diced Bacon

Prep in: 15-25 mins
Ready in: 35-45 mins



Calorie Smart*

*Custom Recipe is not Calorie Smart

When you don't know what to eat, a pie is a sure-fire way to solve the problem. Classic bolognese flavours are cooked up in a beef and venison sauce with hidden mushrooms to add the comfort factor every pie needs. You can relax now that all your dinner time questions have been answered.

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

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
portabello mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
venison & beef mince	1 packet	1 packet
soffritto mix	1 packet (150g)	1 packet (300g)
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 medium sachet	1 large sachet
brown sugar*	1 tsp	2 tsp
water*	½ cup	1 cup
butter*	30g	60g
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)	2663kJ (636Cal)	662kJ (158Cal)
Protein (g)	34.8g	8.7g
Fat, total (g)	32.3g	8g
- saturated (g)	15.8g	3.9g
Carbohydrate (g)	47.6g	11.8g
- sugars (g)	11.6g	2.9g
Sodium (mg)	1309mg	326mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3248kJ (776Cal)	719kJ (172Cal)
Protein (g)	42.7g	9.4g
Fat, total (g)	44.5g	9.8g
- saturated (g)	20.2g	4.5g
Carbohydrate (g)	47.7g	10.6g
- sugars (g)	11.6g	2.6g
Sodium (mg)	1708mg	378mg

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

2023 | CW33



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **portabello mushrooms**. Finely chop **garlic**.

3



Bake the pie

- Transfer **mince filling** to a baking dish.
- In a small heatproof bowl, add the **butter**. Microwave in **10 second** bursts, until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of the **mince filling** to completely cover. Gently brush **melted butter** over to coat.
- Bake **pie** until pastry is golden, **15-20 minutes**.

2



Make the mince filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **venison & beef mince** and **soffritto mix**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **mushrooms** and cook until tender, **4-6 minutes**.
- Add **garlic & herb seasoning**, **garlic** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, add **beef-style stock powder**, the **brown sugar** and the **water**. Stir to combine and season to taste.

Custom Recipe: If you've added diced bacon to your meal, cook bacon with mince, breaking up with a spoon, until golden, 4-5 minutes. Continue with step.

4



Serve up

- Divide venison and beef bolognese filo pie between plates. Enjoy!

Rate your recipe

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