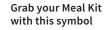
# Cheesy Beef & Filo Pastry Pie with Tomato & Balsamic Salad













Carrot







Herbs





Beef-Style Stock Powder





**Grated Parmesan** Cheese

Filo Pastry





Tomato

Salad Leaves

#### Keep an eye out...

Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

#### **Pantry items**

Olive Oil, Butter, Balsamic Vinegar

#### 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

Large frying pan · Medium or large baking dish

## Ingredients

|                            | 2 People          | 4 People          |
|----------------------------|-------------------|-------------------|
| olive oil*                 | refer to method   | refer to method   |
| brown onion                | 1 (medium)        | 1 (large)         |
| celery                     | 1 stalk           | 2 stalks          |
| carrot                     | 1                 | 2                 |
| garlic                     | 3 cloves          | 6 cloves          |
| herbs                      | 2 sticks          | 4 sticks          |
| beef mince                 | 1 packet          | 1 packet          |
| tomato paste               | 1 packet          | 2 packets         |
| water*                     | 1/4 cup           | ½ cup             |
| beef-style stock<br>powder | 1 packet<br>(5g)  | 1 packet<br>(10g) |
| grated Parmesan<br>cheese  | 1 packet<br>(30g) | 1 packet<br>(60g) |
| butter*                    | 30g               | 60g               |
| filo pastry                | 1 medium packet   | 1 large packet    |
| tomato                     | 1                 | 2                 |
| salad leaves               | 1 bag<br>(30g)    | 1 bag<br>(60g)    |
| balsamic vinegar*          | drizzle           | drizzle           |
|                            |                   |                   |

<sup>\*</sup>Pantry Items

#### **Nutrition**

| Per Serving     | Per 100g   |
|-----------------|--|
| 2784kJ (665Cal) | 585kJ (139Cal)   |
| 40.7g           | 8.5g   |
| 29.5g           | 6.2g   |
| 17.3g           | 3.6g   |
| 51g             | 10.7g  |
| 10.1g           | 2.1g   |
| 1060mg          | 223mg  |
|                 | 2784kJ (665Cal)<br>40.7g<br>29.5g<br>17.3g<br>51g<br>10.1g |

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.



# Get prepped

Preheat the oven to 220°C/200°C fan-forced. Finely chop the **brown onion** and **celery**. Grate the carrot. Finely chop the garlic. Pick and finely chop the **herb** leaves.



# Cook the filling

In a large frying pan, heat a drizzle of olive oil over a high heat. Cook the onion, celery and carrot, stirring, until softened, **4-6 minutes**. Add the **beef** mince and cook, breaking it up with a spoon, until just browned, 3-4 minutes. Add the garlic and **herbs** and cook, stirring, until fragrant, 1 minute. Reduce the heat to medium, then add the tomato paste, the water and beef-style stock **powder** and cook, stirring until reduced, 1-2 minutes. Season to taste.

**TIP:** Add a dash more water if the mince is dry!



# Top with cheese

Transfer the **beef** to a baking dish and sprinkle over the grated Parmesan cheese.



#### Finish the pie

In a small heatproof bowl, add the butter and microwave in **10 second** bursts until melted. Brush each sheet of the filo pastry with the butter. Lightly scrunch each sheet of pastry and place on top of the **beef mixture** to completely cover. Bake the pie until the pastry is golden, 15-20 minutes.



### Make the salad

While the pie is baking, cut the **tomato** into wedges. In a medium bowl, combine the **salad** leaves, tomato, a drizzle of balsamic vinegar and olive oil. Season.



#### Serve up

Divide the cheesy beef and filo pastry pie between plates. Serve with the tomato and balsamic salad.

Enjoy!