



# Cheesy Beef & Filo Pastry Pie

with Tomato & Balsamic Salad

Grab your Meal Kit with this symbol



Brown Onion



Celery



Carrot



Garlic



Herbs



Beef Mince



Tomato Paste



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!

Hands-on: 20-30 mins  
Ready in: 40-50 mins

This cosy dinner packs in a veggie-loaded beef base that's full of flavour, then tops off the whole dish with a light and flakey filo pastry. Be sure to serve it fresh from the oven for an optimally crisp pastry!

### 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*	¼ cup	½ cup
beef-style stock powder	1 packet (5g)	1 packet (10g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
butter*	30g	60g
filo pastry	1 medium packet	1 large packet
tomato	1	2
salad leaves	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2784kJ (665Cal)	585kJ (139Cal)
Protein (g)	40.7g	8.5g
Fat, total (g)	29.5g	6.2g
- saturated (g)	17.3g	3.6g
Carbohydrate (g)	51g	10.7g
- sugars (g)	10.1g	2.1g
Sodium (mg)	1060mg	223mg

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](https://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.



## 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**.



## 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!



## 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.



## Top with cheese

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



## Serve up

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

**Enjoy!**