



Cheese-Crusted Smokey Bean Pie

with Garden Salad

Grab your Meal Kit with this symbol



Sweet Potato



Garlic



Brown Onion



Capsicum



Parsley



Cannellini Beans



Bake-At-Home Ciabatta



All-American Spice Blend



Smoked Paprika



Diced Tomatoes With Garlic & Olive Oil



Vegetable Stock



Shredded Cheddar Cheese



Carrot



Tomato



Mixed Salad Leaves

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

Get ready for a hearty pie that's saucy and very cheesy! After cooking the smokey beans on a hot pan, you simply add roasted sweet potato, chunks of garlicky bread and Cheddar cheese, for a meal that works its magic in the oven.

Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar, Honey

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 baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	1	2
garlic	3 cloves	6 cloves
brown onion	1	2
capsicum	1	2
parsley	1 bag	1 bag
cannellini beans	1 tin	2 tins
bake-at-home ciabatta	1	2
butter*	20g	40g
All-American spice blend	1 sachet	2 sachets
smoked paprika	1 sachet	2 sachets
diced tomatoes with garlic & olive oil	1 box	2 boxes
brown sugar*	½ tsp	1 tsp
vegetable stock	1 cube	2 cubes
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
carrot	1	2
tomato	1	2
white wine vinegar*	½ tsp	1 tsp
honey*	¼ tsp	½ tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3370kJ (805Cal)	367kJ (88Cal)
Protein (g)	34.0g	3.7g
Fat, total (g)	26.4g	2.9g
- saturated (g)	12.2g	1.3g
Carbohydrate (g)	93.2g	10.2g
- sugars (g)	35.8g	3.9g
Sodium (g)	2730mg	298mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Roast the sweet potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm chunks. Place the **sweet potato**, a **drizzle of olive oil** and a **pinch of salt and pepper** into the medium baking dish. Toss to coat. Roast until tender, **20-25 minutes**.



4. Bake the pie

While the smokey beans are cooking, add **1/2 the parsley**, the remaining **garlic**, a **generous drizzle of olive oil** and a **pinch of salt and pepper** to the bowl with the **bread** chunks. Toss to combine. Transfer the **smokey bean mixture** to the medium baking dish, then stir to combine with the **sweet potato**. Top with the **bread** chunks and sprinkle over the **shredded Cheddar cheese**. Bake on the top rack until the **bread** is golden, **6-10 minutes**.



2. Get prepped

While the sweet potato is roasting, finely chop the **garlic** (or use a garlic press). Finely chop the **brown onion**. Thinly slice the **capsicum**. Finely chop the **parsley** leaves. Drain and rinse the **cannellini beans**. Tear or cut the **bake-at-home ciabatta** into 1cm chunks and transfer to a medium bowl.



5. Make the garden salad

While the pie is baking, grate the **carrot** (unpeeled). Roughly chop the **tomato**. In a medium bowl, add the **white wine vinegar**, **honey**, **olive oil** (**1/2 tbs for 2 people / 1 tbs for 4 people**) and a **pinch of salt and pepper** and stir to combine. Add the **mixed salad leaves**, **carrot**, **tomato** and **remaining parsley**. Toss to combine.



3. Make the smokey beans

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **capsicum** and cook, stirring regularly, until softened, **5-6 minutes**. Add the **butter**, **All-American spice blend**, **smoked paprika** and **1/2 the garlic** and cook until fragrant, **1 minute**. Add the **diced tomatoes with garlic & olive oil**, **brown sugar**, **vegetable stock** (**1 cube for 2 people / 2 cubes for 4 people**) and **cannellini beans** and stir to combine. Bring to a boil then remove from the heat.



6. Serve up

Divide the smokey baked bean pie between plates and serve with the garden salad.

Enjoy!