



Chicken and Harissa Filo Scrunch Pie with Chickpeas and Greek Style Salad Cheese

Classic 45 Minutes • Mild Spice • 2 of your 5 a day

5



Carrot



Echalion Shallot



Garlic Clove



Greek Style Salad Cheese



Diced Chicken Thigh



Harissa Paste



Tomato Passata



Chickpeas



Chicken Stock Paste



Baby Spinach



Filo Pastry

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Garlic Press, Frying Pan, Measuring Jug, Ovenproof Dish and Baking Tray.

Ingredients

	2P	3P	4P
Carrot**	1	2	2
Echalion Shallot**	1	1	2
Garlic Clove**	2	3	4
Greek Style Salad Cheese** 7)	50g	75g	100g
Diced Chicken Thigh**	210g	350g	420g
Harissa Paste	1 sachet	2 sachets	2 sachets
Tomato Passata	1 carton	2 cartons	2 cartons
Chickpeas	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Baby Spinach**	100g	150g	200g
Filo Pastry** 11) 13)	135g	200g	270g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	629g	100g
Energy (kJ/kcal)	3016 /721	479 /115
Fat (g)	28	4
Sat. Fat (g)	8	1
Carbohydrate (g)	68	11
Sugars (g)	15	2
Protein (g)	44	7
Salt (g)	4.09	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Prepped

Preheat your oven to 200°C. Trim the **carrot** then quarter lengthways (no need to peel). Chop widthways into small pieces. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Crumble the **Greek style salad cheese** into small pieces.



Fry the Chicken

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **diced chicken thigh** and season with **salt** and **pepper**. Fry until golden brown on the outside, 5-6 mins. Turn occasionally. **IMPORTANT: Wash your hands after handling raw chicken and its packaging.** Add the **shallot** and **carrot** to the **chicken**. Stir together and cook until the **veg** has softened, 5-6 mins.



Simmer

Stir in the **garlic** and **harissa paste** and cook for 1 min. Pour in the **passata**, **chickpeas** (with their **water**) and the **chicken stock paste**. Bring to the boil and simmer until the **sauce** has thickened and the **chicken** is cooked, 8-10 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



Add the Spinach

Add the **baby spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins. Stir in the **Greek style salad cheese**, then taste the **sauce** and add **salt** and **pepper** if needed. Transfer the mixture into an appropriately-sized ovenproof dish.



Scrunch and Bake

Halve the **filo pastry sheets** to make squares (see ingredients for amount). Scrunch each **filo pastry sheet** into a very loose ball and place on top of the **pie**. Repeat until the whole **pie** is covered, making sure not to overcrowd the pastry. Drizzle the whole thing with **oil** and then bake on the top shelf of your oven until the **filo** is golden, 10-15 mins.



Serve

Serve the **scrunch pie** in bowls.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.