



# Creamy Truffle Mushroom and Spinach Pie with Cheddar and Roasted Carrots

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Classic 45 Minutes • 3 of your 5 a day • Veggie



Filo Pastry



Chestnut Mushrooms



Red Onion



Garlic Clove



Mature Cheddar  
Cheese



Carrot



Creme Fraiche



Vegetable Stock  
Powder



Baby Spinach



Truffle Zest

**Pantry Items**  
Water

## Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Garlic press, grater, baking tray, frying pan, measuring jug and ovenproof dish.

## Ingredients

	2P	3P	4P
Filo Pastry** (11) 13)	135g	200g	270g
Chestnut Mushrooms**	225g	375g	450g
Red Onion**	1	1	2
Garlic Clove**	1	1	2
Mature Cheddar Cheese** (7)	30g	45g	60g
Carrot**	3	4	6
Creme Fraiche** (7)	150g	225g	300g
Water for the Sauce*	125ml	190ml	250ml
Vegetable Stock Powder (10)	1 sachet	2 sachets	2 sachets
Baby Spinach**	100g	100g	200g
Truffle Zest	1 sachet	1½ sachets	2 sachets

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	581g	100g
Energy (kJ/kcal)	2491 /595	429 /102
Fat (g)	31	5
Sat. Fat (g)	19	3
Carbohydrate (g)	60	10
Sugars (g)	17	3
Protein (g)	17	3
Salt (g)	2.61	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 10) Celery 11) Soya 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Begin the Prep

Preheat your oven to 200°C. Remove the **filo pastry** from the fridge and bring it to room temperature (see ingredients for amount). Remove the **pastry** from the packet and lay flat on the counter, covered with a damp tea towel. Slice the **mushrooms**. Halve, peel and chop the **red onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.



## Add the Flavour

Stir in the **creme fraiche**, **water for the sauce** (see ingredients for amount) and **vegetable stock powder**. Bring to the boil, then lower the heat and simmer until slightly thickened, 2-3 mins. Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins. Stir through the **truffle zest** and **cheese** until fully combined, then remove from the heat. **TIP:** Add a splash of water if it's a little dry. Taste and season with **salt** and **pepper** if needed.



## Roast the Carrots

Trim the **carrots** then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons. Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. When the oven is hot, roast on the top shelf until tender, 25-30 mins. Turn halfway through.



## Assemble and Bake

Transfer the mix to an appropriately sized ovenproof dish. Halve the **filo pastry sheets** to make squares. Scrunch each **filo pastry square** into a very loose ball and place on top of the **filling**. Repeat until the **whole pie** is covered, making sure not to overcrowd the **pastry**. Drizzle the whole pie with **oil**. Once the **carrots** have roasted for about 15 mins, move them to the middle shelf and bake the **pie** on the top shelf until the **filo** is golden, 10-15 mins.



## Fry Time

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **onion** and cook until softened, 3-4 mins. Add the **mushrooms** and season with **salt** and **pepper**. Fry until browned, 5-6 mins, stirring occasionally. Stir in the **garlic** and fry until fragrant, 30 secs.



## Serve

When everything is ready, serve the **pie** in bowls with the **roasted carrots** alongside.

## Enjoy!