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Family Beef & Mushroom Pie with Crunchy Filo Pastry

This pie is absolute comfort food at its best! We're delighted to feature filo pastry in your HelloFresh delivery this week, and its crunchy crispy topping is the perfect accompaniment for the hearty filling inside. Best enjoyed on a chilly evening!



Prep: 15 mins
Cook: 45 mins
Total: 60 mins



level 2



nut free



winter warmers

Pantry Items



Olive Oil



Hot Water



Worcestershire Sauce



Dijon Mustard



Butter



Brown Onion



Carrot



Zucchini



Mushrooms



Garlic



Beef Mince



Beef Stock



Parsley



Filo Pastry

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QTY	Ingredients
1 tbs	olive oil *
1	brown onion, finely chopped 
1	carrot, peeled & finely chopped
1	zucchini, finely chopped
1 punnet	mushrooms, thinly sliced
2 cloves	garlic, peeled & crushed 
500 g	beef mince
1 cube	beef stock, crumbled
½ cup	hot water *
2 tbs	Worcestershire sauce *
1 tbs	Dijon mustard *
1 bunch	parsley, finely chopped 
8 sheets	filo pastry
2 tbs	butter, melted *

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	1840	Kj
Protein	33.6	g
Fat, total	20	g
-saturated	8.2	g
Carbohydrate	29.3	g
-sugars	6.5	g
Sodium	658	mg



You will need: *chef's knife, chopping board, garlic crusher, large frying pan, wooden spoon, small bowl, medium baking dish, and a pastry brush.*

1 Preheat the oven to **200°C/180°C** fan-forced.

2 Heat the **olive oil** in a large frying pan over a medium-high heat. Add the **brown onion** and cook for **3 minutes**, or until softened. Then, add the **carrot, zucchini and mushroom** and cook, stirring, for **4-5 minutes** or until soft. Add the **garlic** and cook, stirring, for **1 minute** or until fragrant. Add the **beef mince** and cook, breaking it up with a wooden spoon, for **3-4 minutes** or until browned. Combine the **beef stock** and **hot water** in a small bowl, then add it to the pan with the **Worcestershire sauce** and **Dijon mustard**. Bring the mixture to the boil and then reduce the heat to low. Stir through the **parsley**. Simmer for **10 minutes** or until the liquid has reduced. Season to taste with **salt** and **pepper**. Transfer the mixture to a medium baking dish.



3 Brush each sheet of **filo pastry** with the **melted butter**. Layer the sheets on top of each other and cut in half so that you have 16 sheets. Scrunch up each sheet into a ball and place on top of the meat mixture until the mince is completely covered.

4 Place the pie in the oven and cook for **15-20 minutes** or until the pastry is golden. Remove from the oven.

5 Divide the pie between plates and dig in!



Did you know? The earliest dish to use filo pastry is believed to be baklava (it's documented as early as the 13th century!).