



Italian Style Butter Bean Hotpot with Creamy Potato Top and Green Beans

20

Classic Eat Me Early • 35-40 Minutes • 2 of your 5 a day • Veggie



-  Potatoes
-  Garlic Clove
-  Black Olives
-  Sliced Mushrooms
-  Finely Chopped Tomatoes with Basil
-  Butter Beans
-  Vegetable Stock Paste
-  Creme Fraiche
-  Grated Hard Italian Style Cheese
-  Green Beans

Pantry Items
Sugar, Butter

Before you start

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

Cooking tools

Saucepan, garlic press, frying pan, bowl, kettle, ovenproof dish, colander and saucepan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	2	3	4
Black Olives	30g	30g	60g
Sliced Mushrooms**	80g	120g	180g
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Butter Beans	1 carton	1½ cartons	2 cartons
Vegetable Stock Paste 10)	10g	15g	20g
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Butter for the Sauce*	20g	30g	40g
Crème Fraîche** 7)	150g	225g	300g
Grated Hard Italian Style Cheese** 7) 8)	25g	40g	40g
Green Beans**	150g	200g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	779g	100g
Energy (kJ/kcal)	3156 /754	405 /97
Fat (g)	42	5
Sat. Fat (g)	23	3
Carbohydrate (g)	71	9
Sugars (g)	18	2
Protein (g)	21	3
Salt (g)	4.32	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery

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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Get Prepped

Bring a medium saucepan of **water** to the boil with **½ tsp salt**. Slice the **potatoes** into 1cm thick rounds. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **olives**. Once boiling, add the **potato slices** to the **water** and simmer until tender, 15-20 mins. **TIP: The potatoes are cooked when you can easily slip a knife through them.** Once cooked, carefully drain in a colander.



Layer it Up

Fill and boil your kettle. When the **bean mixture** has thickened, taste and add **salt and pepper** if needed, then transfer to an appropriately sized ovenproof dish. Layer over the **potato slices**, overlapping them. Spoon over the **creamy sauce** in an even layer. Grill on the top shelf of your oven until golden, 5-7 mins. **TIP: Put the dish onto a baking tray to catch any drips.**



Start the Filling

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **mushrooms**, season with **salt and pepper** and cook until browned, 4-5 mins, stirring occasionally. Stir in the **garlic** and cook for 1 min more. Pour in the **chopped tomatoes, butter beans** (and their liquid), **olives** and **vegetable stock paste**. Stir in the **sugar** and **butter for the sauce** (see ingredients for both amounts) and bring to the boil. Simmer until thickened, 10-12 mins, stirring occasionally.



Cook the Beans

While the **pie** bakes, pop your (now empty) potato pan on high heat with **½ tsp salt** and the **boiling water** from the kettle. Once boiling again, add the **green beans** and cook until just tender, 3-5 mins. Drain in a colander, then return to the saucepan. Season with **salt and pepper**. Toss in **olive oil** if you'd like.



Finish the Prep

Meanwhile, preheat your grill to high. Put the **crème fraîche** and **grated hard Italian style cheese** in a small bowl and season with **salt and pepper**. Mix together. Trim the **green beans**.



Serve

When the **creamy butter bean pie** is ready, allow to stand for 2 mins before serving. Serve the **pie** on your plates with the **green beans** alongside.

Enjoy!