



Leek and Potato Filo Pie

with Crunchy Honey Mustard Dressed Baby Gem

Classic 35 Minutes • 2 of your 5 a day • Veggie

20



-  Filo Pastry
-  Leek
-  Potato
-  Garlic Clove
-  Vegetable Stock Powder
-  Cheddar Cheese
-  Kale
-  Soured Cream
-  Wholegrain Mustard
-  Honey
-  Baby Gem Lettuce

Before you start

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

Cooking tools, you will need:

Fine Grater (or Garlic Press), Saucepan, Measuring Jug and Coarse Grater.

Ingredients

	2P	3P	4P
Filo Pastry 13 **	½ pack	¾ pack	1 pack
Leek**	1	2	2
Potato**	1 small pack	1 large pack	2 small packs
Garlic Clove**	1 clove	2 cloves	2 cloves
Boiling Water*	300ml	450ml	600ml
Vegetable Stock Powder 10	1 sachet	2 sachets	2 sachets
Cheddar Cheese 7 **	60g	90g	120g
Kale**	1 small bag	1 small bag	1 large bag
Soured Cream 7 **	150g	225g	300g
Wholegrain Mustard 9	1 pot	1 pot	2 pots
Honey	1 sachet	1 sachet	2 sachets
Olive Oil*	1 tbsp	2 tbsp	2 tbsp
Baby Gem Lettuce**	1	2	2

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	602g	100g
Energy (kJ/kcal)	3213 / 768	534 / 128
Fat (g)	31	5
Sat. Fat (g)	16	3
Carbohydrate (g)	95	16
Sugars (g)	16	3
Protein (g)	25	4
Salt (g)	1.97	0.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **9)** Mustard **10)** Celery **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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

♻️ You can recycle me!



Get Prepped

Remove the **filo pastry** from the fridge and bring it to room temperature, (see ingredients for amount of pastry you need) remove from the packet and lay flat on the counter covered with a damp tea towel. Preheat your oven to 180°C. Trim the root from the **leek**, halve lengthways and thinly slice. Chop the **potatoes** into 2cm chunks (no need to peel). Peel and grate the **garlic** (or use a garlic press). Fill and boil your kettle.



Finish the Prep

While the **potatoes** simmer away, grate the **Cheddar**. Once the **potatoes** are cooked, stir the **kale** into the **mixture** a handful at a time, cover with a lid again and simmer until wilted, 3-4 mins. Stir in the **soured cream** and **Cheddar**, bring to a boil, then remove from the heat. Taste and add **salt** and **pepper** if you feel it needs it. Pour the **mixture** into a baking dish.



Get Cooking

Heat a drizzle of **oil** in a large saucepan on medium-high heat. Once the **oil** is hot, add the **leek**, season with **salt** and **pepper** and fry until softened, 5-6 mins. Add the **garlic** to the pan, stir and cook for 1 minute, then add the **potatoes**, **boiling water** (see ingredients for amount) and **vegetable stock powder**.



Scrunch and Bake!

Halve the **filo pastry sheets** to make squares. 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.



Simmer!

Stir everything together and bring to the boil. Reduce the heat to medium, cover the pan with a lid or tin foil and simmer until the **potatoes** are tender, 15-20 mins. Stir every few minutes to ensure the **mixture** isn't sticking to the bottom of the pan. **TIP:** Add a splash of water if the **mixture** becomes too thick or the **potatoes** haven't yet softened.



Finish and Serve

Meanwhile, put the **mustard**, **honey** and **olive oil** (see ingredients for amount) into a large bowl. Season with **salt** and **pepper** and mix to combine. Trim the root from the **baby gem lettuce** and separate the leaves. Once the **pie** is cooked, add the **baby gem leaves** to the **dressing** and toss to coat. Serve the **pie** on plates with the **salad** alongside.

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.