



Homestyle Beef Filo Pastry Pie

with Silverbeet & Parmesan

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Celery



Brown Onion



Garlic



Carrot



Silverbeet



Beef Mince



Aussie Spice Blend



Tomato Paste



Parmesan Cheese



Filo Pastry



Pork Mince

Prep in: 25-35 mins
Ready in: 40-50 mins

Follow the scent of baked fillo pastry to the dinner table. Cut a slice for yourself and enjoy the beef filling, packed with cheese and silverbeet. Go on, we know you want another slice, we sure do!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium or large baking dish

Ingredients

| | 2 People | 4 People |
|--------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| celery | 1 medium packet | 1 large packet |
| brown onion | 1 | 2 |
| garlic | 3 cloves | 6 cloves |
| carrot | 1 | 2 |
| silverbeet | 1 medium packet | 1 large packet |
| beef mince | 1 medium packet | 2 medium packets OR 1 large packet |
| Aussie spice blend | 1 medium sachet | 1 large sachet |
| tomato paste | 1 medium packet | 2 medium packets |
| water* | ½ cup | 1 cup |
| Parmesan cheese | 1 medium packet | 1 large packet |
| butter* | 30g | 60g |
| filo pastry | 1 packet | 1 packet |
| pork mince** | 1 medium packet | 2 medium packets OR 1 large packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2999kJ (716Cal) | 535kJ (127Cal) |
| Protein (g) | 41.9g | 7.5g |
| Fat, total (g) | 36.6g | 6.5g |
| - saturated (g) | 17.5g | 3.1g |
| Carbohydrate (g) | 54.1g | 9.7g |
| - sugars (g) | 19.7g | 3.5g |
| Sodium (mg) | 1250mg | 223mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2972kJ (710Cal) | 530kJ (126Cal) |
| Protein (g) | 38.5g | 6.9g |
| Fat, total (g) | 37.6g | 6.7g |
| - saturated (g) | 17.1g | 3.1g |
| Carbohydrate (g) | 54.1g | 9.7g |
| - sugars (g) | 19.7g | 3.5g |
| Sodium (mg) | 1249mg | 223mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **celery, brown onion** and **garlic**.
- Grate **carrot**.
- Roughly chop **silverbeet**.



Add the cheese

- Transfer **mince filling** to a baking dish, then sprinkle over **Parmesan cheese**.

Little cooks: Add the magic touch by sprinkling the cheese on top.



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **celery, onion** and **carrot** and cook, stirring, until softened, **4-6 minutes**.

TIP: Drain oil from pan before adding the veggies for best results!

Custom Recipe: If you've swapped to pork mince, cook pork in the same way as above.



Bake the pie

- Add the **butter** to a small microwave-safe bowl and microwave in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of **mince filling** to completely cover.
- Gently brush **melted butter** over to coat. Bake **pie** until golden, **15-20 minutes**.

Little cooks: Kids can help with scrunching the filo pastry!



Finish the filling

- Add **garlic** and **Aussie spice blend** and cook, stirring, until fragrant, **1-2 minutes**.
- Reduce heat to medium, then add **tomato paste, silverbeet** and the **water** and cook, stirring, until slightly reduced, **1-2 minutes**. Season to taste.

TIP: Add a dash more water if the mince is dry!



Serve up

- Divide homestyle beef fillo pastry pie between plates to serve. Enjoy!

Custom Recipe: Divide homestyle pork fillo pastry pie between plates to serve.

Rate your recipe

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