



# Cheese-Crusted Smokey Bean Pie

with Garden Salad

Grab your Meal Kit with this symbol



Sweet Potato



Garlic



Brown Onion



Capsicum



Parsley



Cannellini Beans



Bake-At-Home Ciabatta



All-American Spice Blend



Smoked Paprika



Diced Tomatoes With Garlic & Olive Oil



Vegetable Stock



Shredded Cheddar Cheese



Carrot



Tomato



Mixed Salad Leaves

Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

Get ready for a hearty pie that's saucy and very cheesy! After cooking the smokey beans on a hot pan, you simply add roasted sweet potato, chunks of garlicky bread and Cheddar cheese, for a meal that works its magic in the oven.

### Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar, Honey



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Medium baking dish · Large frying pan

### Ingredients

	2 People	4 People
<i>olive oil*</i>	refer to method	refer to method
sweet potato	1	2
garlic	3 cloves	6 cloves
brown onion	1	2
capsicum	1	2
parsley	1 bag	1 bag
cannellini beans	1 tin	2 tins
bake-at-home ciabatta	1	2
<i>butter*</i>	20g	40g
All-American spice blend	1 sachet	2 sachets
smoked paprika	1 sachet	2 sachets
diced tomatoes with garlic & olive oil	1 box	2 boxes
<i>brown sugar*</i>	½ tsp	1 tsp
vegetable stock	1 cube	2 cubes
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
carrot	1	2
tomato	1	2
<i>white wine vinegar*</i>	½ tsp	1 tsp
<i>honey*</i>	¼ tsp	½ tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3370kJ (805Cal)	367kJ (88Cal)
Protein (g)	34.0g	3.7g
Fat, total (g)	26.4g	2.9g
- saturated (g)	12.2g	1.3g
Carbohydrate (g)	93.2g	10.2g
- sugars (g)	35.8g	3.9g
Sodium (g)	2730mg	298mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Roast the sweet potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm chunks. Place the **sweet potato**, a **drizzle of olive oil** and a **pinch of salt and pepper** into the medium baking dish. Toss to coat. Roast until tender, **20-25 minutes**.



## 4. Bake the pie

While the smokey beans are cooking, add **1/2 the parsley**, the remaining **garlic**, a **generous drizzle of olive oil** and a **pinch of salt and pepper** to the bowl with the **bread** chunks. Toss to combine. Transfer the **smokey bean mixture** to the medium baking dish, then stir to combine with the **sweet potato**. Top with the **bread** chunks and sprinkle over the **shredded Cheddar cheese**. Bake on the top rack until the **bread** is golden, **6-10 minutes**.



## 2. Get prepped

While the sweet potato is roasting, finely chop the **garlic** (or use a garlic press). Finely chop the **brown onion**. Thinly slice the **capsicum**. Finely chop the **parsley** leaves. Drain and rinse the **cannellini beans**. Tear or cut the **bake-at-home ciabatta** into 1cm chunks and transfer to a medium bowl.



## 5. Make the garden salad

While the pie is baking, grate the **carrot** (unpeeled). Roughly chop the **tomato**. In a medium bowl, add the **white wine vinegar**, **honey**, **olive oil** (**1/2 tbs for 2 people / 1 tbs for 4 people**) and a **pinch of salt and pepper** and stir to combine. Add the **mixed salad leaves**, **carrot**, **tomato** and **remaining parsley**. Toss to combine.



## 3. Make the smokey beans

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **capsicum** and cook, stirring regularly, until softened, **5-6 minutes**. Add the **butter**, **All-American spice blend**, **smoked paprika** and **1/2 the garlic** and cook until fragrant, **1 minute**. Add the **diced tomatoes with garlic & olive oil**, **brown sugar**, **vegetable stock** (**1 cube for 2 people / 2 cubes for 4 people**) and **cannellini beans** and stir to combine. Bring to a boil then remove from the heat.



## 6. Serve up

Divide the smokey baked bean pie between plates and serve with the garden salad.

**Enjoy!**