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WK30
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Classic Beef & Mushroom Pie with Crunchy Filo Pastry

This pie is absolute comfort food at its best! We're always love bringing filo pastry in your HelloFresh delivery, and its crunchy crispy topping is the perfect accompaniment for the hearty filling inside. We've even sent you some extra pastry if you need a fruit tart for dessert ;).



Prep: 15 mins
Cook: 40 mins
Total: 55 mins



level 1



nut free



winter
warmers

Pantry Items



Olive Oil



Water



Worcestershire
Sauce



Dijon
Mustard



Butter



Brown Onion



Celery



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 stalk	celery, finely chopped	
1	zucchini, finely chopped	⊕
200 g	mushrooms, thinly sliced	
2 cloves	garlic, peeled & crushed	⊕
1 packet	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	33.2	g
Fat, total	19.9	g
-saturated	8.2	g
Carbohydrate	29.3	g
-sugars	6.5	g
Sodium	664	mg



You will need: *chef's knife, chopping board, garlic crusher, large frying pan, wooden spoon, small jug, 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** until softened. Then, add the **celery, zucchini** and **mushrooms** 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 up with a wooden spoon, for **3-4 minutes** or until browned. Combine the **crumbled beef stock** and **hot water** in a small jug, 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 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!).