



# Baked Filo Wrapped Greek Style Cheese with a Honey and Chilli Glaze

Special Sides 30-35 Minutes • Mild Spice • Veggie

6A

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Filo Pastry Sheets



Greek Style  
Salad Cheese



Lemon & Herb  
Seasoning



Honey



Chilli Flakes



Local white cheese or feta that's baked in a crispy filo parcel before being drizzled with honey is an appetiser or hot mezze often found in Greek restaurants. This side dish combines the crispiness of baked filo with creamy melted cheese. Finished with honey and chilli, it's a simple but oh so delicious twist on the classic.

**Pantry Items**  
Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray and bowl.

## Ingredients

Ingredients	Quantity
Filo Pastry Sheets** <b>11</b> <b>13</b>	4
Greek Style Salad Cheese** <b>7</b>	200g
Lemon & Herb Seasoning	1 sachet
Honey	30g
Chilli Flakes	1 pinch

\*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	193g	100g
Energy (kJ/kcal)	2238 /535	1159 /277
Fat (g)	23.8	12.3
Sat. Fat (g)	16.4	8.5
Carbohydrate (g)	58.3	30.2
Sugars (g)	15.9	8.2
Protein (g)	21.4	11.1
Salt (g)	3.66	1.90

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **11)** Soya **13)** Cereals containing gluten

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

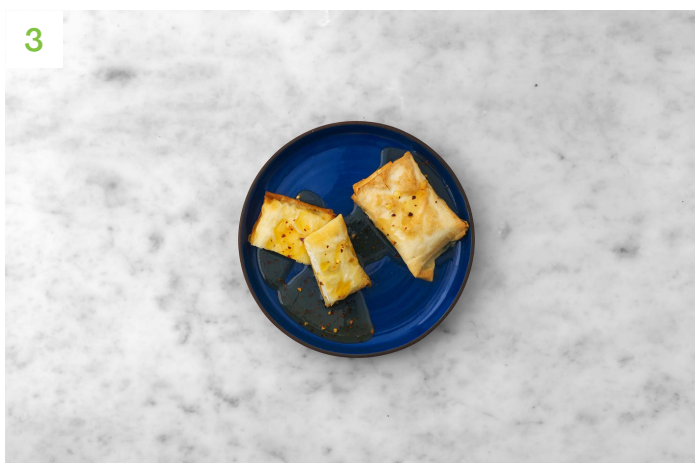
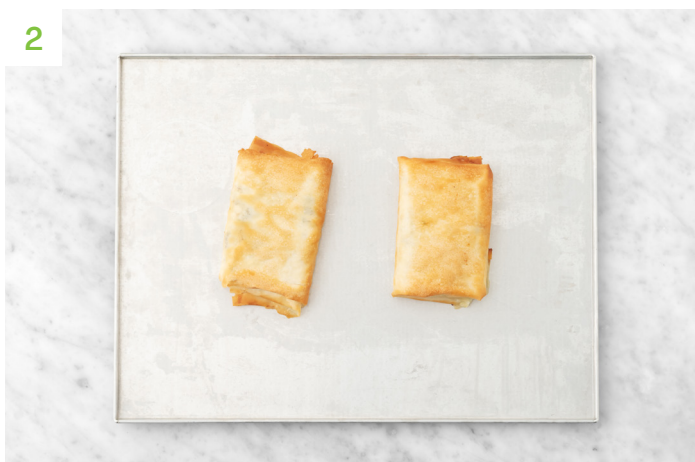
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## Prep the Pastry

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7.

**b)** Remove **4 sheets** of **filo pastry** from the fridge and bring to room temperature.

**TIP:** Keep the remaining filo sheets for another recipe.

**c)** Once at room temperature, lay the **filo sheets** flat on the counter, covered with a damp tea towel.

**d)** Lay **1 sheet** of **filo pastry** on a board, brush with a little **oil**, then lay another **sheet** on top and brush with some more **oil**.

**e)** Lay **1 block** of **Greek style cheese** onto the **pastry sheet**, placing it approximately 3cm in from one of the short sides of the **pastry rectangle**.

## Get Wrapping

**a)** Sprinkle **half** the **lemon & herb seasoning** over the **cheese**.

**b)** Drizzle over a **quarter** of the **honey**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

**c)** Wrap the **cheese** in the **filo pastry**, evenly folding each **pastry** edge over the **cheese** to form an envelope with your **cheese** inside it.

**d)** Repeat with the remaining **filo**, **cheese**, **lemon & herb seasoning** and another **quarter** of the **honey**, creating **2 filo wrapped cheese blocks**. Save the remaining **honey** for the next step.

## Glaze and Serve

**a)** Transfer your **pastry wrapped cheese** to a baking tray, with the seams facing down. Brush the top layer of the **pastry** with **olive oil**, then bake on the middle shelf of the oven until **crispy** and golden, 15-20 mins.

**b)** Meanwhile, combine in a small bowl the **chilli flakes** and remaining **honey**.

**c)** Once baked, transfer the **filo wrapped cheese** to a serving dish and drizzle over the **chilli honey** to finish.

Enjoy!