



Smoky Roasted Butternut Squash Filo Pie with Garlicky Green Beans and Flaked Almonds

48

Classic 40-45 Minutes • Medium Spice • 2 of your 5 a day • Veggie



Filo Pastry Sheets



Butternut Squash



Chermoula Spice Mix



Garlic Clove



Green Beans



Tomato Puree



Creme Fraiche



Baby Spinach



Smoky Base Paste



Toasted Flaked Almonds

Pantry Items

Oil, Salt, Pepper, Sugar

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, garlic press, frying pan, ovenproof dish and lid.

Ingredients

Ingredients	2P	3P	4P
Filo Pastry Sheets** 11) 13)	4	7	7
Butternut Squash	1	1	2
Chermoula Spice Mix	1 sachet	1 sachet	2 sachets
Garlic Clove**	3	5	6
Green Beans**	150g	200g	300g
Tomato Puree	30g	45g	60g
Creme Fraiche** 7)	75g	120g	150g
Baby Spinach**	40g	100g	100g
Smoky Base Paste	1 sachet	1½ sachets	2 sachets
Toasted Flaked Almonds 2)	15g	25g	30g

Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	200ml	300ml	400ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	648g	100g
Energy (kJ/kcal)	2250 / 538	347 / 83
Fat (g)	18.3	2.8
Sat. Fat (g)	8.2	1.3
Carbohydrate (g)	78.8	12.2
Sugars (g)	25.5	3.9
Protein (g)	15.5	2.4
Salt (g)	2.52	0.39

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

Allergens

2) Nuts 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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1 Prep the Squash

Preheat your oven to 240°C/220°C fan/gas mark 9.

Remove the **filo pastry** from the fridge to bring it to room temperature.

Trim the **butternut squash**, halve lengthways, then scoop out the seeds (peel first if you prefer). Cut into 2cm chunks.



4 Make your Pie

Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins. Stir through the **roasted squash** and **smoky base paste**, then remove from the heat. Transfer to an appropriately sized ovenproof dish.

Lower your oven temperature to 200°C/180°C fan/gas mark 6.

Halve the **filo pastry sheets** (see ingredients for amount) to make squares. Scrunch each **filo pastry sheet** into a very loose ball and place on top of the **mixture**. Repeat until the whole **pie** is covered, making sure not to overcrowd the **pastry** (discard any excess pastry).

Drizzle the **pie** with **oil**, then bake on the top shelf of your oven until the golden, 10-15 mins.



2 Spice Things Up

Pop the **butternut chunks** onto a large baking tray. Drizzle with **oil**, sprinkle over the **chermoula spice mix**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden and cooked through, 18-20 mins. Turn halfway through.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Trim the **green beans**.



5 Bring on the Beans

Meanwhile, wipe out the (now empty) frying pan and return to medium-high heat with a drizzle of **oil**.

Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins. Stir in the remaining **garlic**, then turn the heat down to medium and cook for 1 min.

Add a splash of **water** and immediately cover with a lid or some foil. Cook until tender, 4-5 mins. Remove from the heat.



3 Start the Sauce

When the **squash** has 5 mins remaining, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **tomato puree** and **half** the **garlic**. Cook until fragrant, 1 min.

Stir in the **creme fraiche**, **sugar** and **water for the sauce** (see pantry for both amounts). Bring the boil and simmer until thickened slightly, 2-3 mins.



6 Serve Up

Share the **filo pie** between your plates.

Serve the **green beans** alongside.

Sprinkle over the **flaked almonds** to finish.

Enjoy!