







More Than Food  
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## Butternut, Sage and Pancetta Pie with Honey Glazed Carrots and Beans

This delicious pie is comfort food at its best. This recipe combines the sweet, creamy flavours of butternut squash with peppery sage and meaty pancetta, complemented with a side of crunchy honeyed carrots and beans. Our tummies are grumbling already...



45 mins



2 of your  
5 a day



eat within  
3 days



family box



mealkit



Butternut Squash  
(1)



Sage  
(1 bunch)



Pancetta  
(1 pack)



Water  
(200ml)



Chicken Stock Pot  
(1)



Crème Fraîche  
(1 pot)



Puff Pastry  
(1 sheet)



Carrot  
(4)



Green Beans  
(2 packs)



Honey  
(2 tbsp)


## 4 PEOPLE INGREDIENTS

- Butternut Squash, chopped
- Sage, chopped
- Pancetta
- Water
- Chicken Stock Pot

**1**  
**1 bunch**  
**1 pack**  
**200ml**  
**1**

- Crème Fraîche
- Puff Pastry
- Carrot, sliced
- Green Beans
- Honey

**1 pot**  
**1 sheet**  
**4**  
**2 packs**  
**2 tbsp**

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Sage flowers are rich in nectar and the honey produced is in great demand in Europe, because of its spicy flavour.

**Allergens:** Milk, Egg, Gluten, Mustard.

**Nutrition as per prepared and listed ingredients**

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
<b>Per serving</b>	652 kcal / 2715 kJ	43 g	30 g	50 g	16 g	14 g	4 g
<b>Per 100g</b>	177 kcal / 737 kJ	12 g	8 g	14 g	4 g	4 g	1 g

**Chicken Stock Pot Ingredients:** Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract

1



**1** Preheat your oven to 200 degrees. Cut the **butternut squash** through the middle (widthways) to separate the bulbous bottom from the top. Carefully remove the skin with a knife. Cut the bulbous part in half lengthways to expose the seeds. Remove the seeds with a spoon. Chop your **butternut squash** into roughly 1½ cm chunks.

3



**2** Pick the **sage leaves** and discard the stalks. Chop the **leaves** as finely as you can. Heat a large frying pan over medium heat and add a splash of **oil**. Add the **pancetta** and **butternut squash** and cook for 5 mins. Stir in your **sage** and then add the **water** (amount specified in the ingredient list).

4



**3** Stir in half the **chicken stock pot** until it has dissolved and then increase the heat to high. Cook for 5 minutes more until the liquid has reduced by half. Stir in the **crème fraîche** and then check the seasoning. Add a pinch of **salt** and some **black pepper** if needed. Pour this mixture into a deep sided ovenproof dish.

**4** Allow your **butternut mixture** to cool for 5 minutes and then unroll the **puff pastry sheet** and pop it on top of your **butternut mixture**. Squeeze your **pastry** around the edge of the dish so that it sticks to the dish. Trim off any excess **pastry** and then make a small hole in the centre to allow steam to escape as it cooks. Pop your **pie** on the top shelf of your oven for 20 mins until golden brown. **Tip:** For a truly golden finish to the puff pastry, brush the top of the pie with some egg yolk or milk.

5



**5** While your pie cooks, prepare the **veggies**. Cut the tops and bottoms off the **carrots** and **green beans**. Peel your **carrots** and then slice into 1cm thick discs.

**6** Put a pot of water onto boil on high heat and add your remaining **chicken stock pot**. When the water is boiling, pop your **carrots** in the water for 7 mins. After 7 mins add your **green beans** for another 4 mins.

**7** Drain your **carrots** and **beans** in a colander and then return to the pot. Keep them off the heat and then mix in the **honey**.

**8** When your **pie** is golden, serve a generous portion onto each plate and finish with your **honey glazed carrots** and **beans**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!