



Creamy Bacon and Mushroom Pie with Chives and Garlicky Green Beans

Family Eat Me Early • 40-45 Minutes • 2 of your 5 a day

10



Puff Pastry Sheet



Red Onion



Chives



Garlic Clove



Bacon Lardons



Sliced Mushrooms



Creme Fraiche



Chicken Stock Paste



Wholegrain Mustard



Green Beans

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, frying pan, ovenproof dish and plate.

Ingredients

	2P	3P	4P
Puff Pastry Sheet** 13	½ roll	¾ roll	1 roll
Red Onion**	1	2	2
Chives**	1 bunch	1 bunch	1 bunch
Garlic Clove**	2	3	4
Bacon Lardons**	60g	90g	120g
Sliced Mushrooms**	180g	240g	360g
Crema Fraiche** 7	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard 9	10g	10g	17g
Water for the Sauce*	150ml	200ml	250ml
Green Beans**	150g	230g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	422g	100g
Energy (kJ/kcal)	2924 /699	694 /166
Fat (g)	51	12
Sat. Fat (g)	27	7
Carbohydrate (g)	43	10
Sugars (g)	11	3
Protein (g)	16	4
Salt (g)	2.43	0.58

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 9) Mustard 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, milk, egg, mustard, celery, soya, 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.

Contact

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HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Get Prepped

Preheat your oven to 220°C. Remove the **puff pastry** from your fridge. Halve, peel and chop the **red onion** into small pieces. Roughly chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press).



Assemble and Bake

Once thickened, transfer the **filling** to an appropriately sized ovenproof pie dish. Cover with the **puff pastry** (see ingredients for amount), trimming off any excess. Press some of the **pastry** over the side of the dish if you can, or just sit it on top. Make a small hole in the middle - this allows the steam to escape. **TIP: Brush the pastry with a little milk if you have some.** Bake your **pie** on the top shelf of your oven until golden brown, 15-20 mins.



Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **bacon lardons, onion** and **sliced mushrooms** to the pan and cook until golden, 5-6 mins, stirring occasionally. **IMPORTANT: Wash your hands and equipment after handling raw meat.** Cook lardons thoroughly. Stir in **half the garlic** and cook until fragrant, 1 min.



Cook the Beans

About 10 mins before the **pie** is cooked, trim the **green beans**. Clean out the frying pan and pop it back on medium-high heat with a drizzle of **oil**. Once the pan is hot, add the **green beans** and stir-fry until starting to char, 2-3 mins. Stir in the remaining **garlic**, turn the heat down to medium and cook for 1 min. Then add a splash of **water** and immediately cover with a lid or some foil. Allow them to cook until tender, 4-5 mins. Remove the pan from the heat.



Add the Flavour

Add the **creme fraiche, chives, chicken stock paste, mustard** and **water for the sauce** (see ingredients for both amounts) to the pan. Stir together, then bring to the boil. Reduce the heat to medium-low and simmer the **sauce** until slightly thickened, 3-4 mins. Season to taste with **salt** and **pepper**, then remove from the heat.



Serve

Once the **pie** is baked, allow to stand for 2 mins before serving. When everything is ready, divide the **creamy bacon and mushroom pie** between your plates and serve with the **garlicky green beans** alongside.

Enjoy!