

Leek, Kale and Potato Filo Scrunch Pie

with Mustard Dressed Baby Gem

45-50 Minutes • 2 of your 5 a day







Filo Pastry





Potatoes



Garlic Clove

Mature Cheddar Cheese

Creme Fraiche



Vegetable Stock



Chopped Kale





Wholegrain Mustard



Baby Gem Lettuce



Pantry Item Sugar, Olive Oil

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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, kettle, saucepan, lid, aluminium foil, grater and ovenproof dish.

Ingredients

	2P	3P	4P
Filo Pastry** 11) 13)	135g	200g	270g
Leek**	1	2	2
Potatoes**	450g	700g	900g
Garlic Clove**	1	2	2
Boiling Water for the Filling*	300ml	450ml	600ml
Vegetable Stock Paste 10)	10g	15g	20g
Mature Cheddar Cheese** 7)	60g	90g	120g
Chopped Kale**	100g	100g	200g
Creme Fraiche** 7)	150g	225g	300g
Wholegrain Mustard 9)	17g	25g	34g
Sugar*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	2 tbsp	2 tbsp
Baby Gem Lettuce**	1	2	2
Bacon Lardons**	90g	120g	180g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	609g	100g
Energy (kJ/kcal)	3402 /813	559/134
Fat (g)	41	7
Sat. Fat (g)	22	4
Carbohydrate (g)	89	15
Sugars (g)	13	2
Protein (g)	24	4
Salt (g)	3.14	0.52
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Custom Recipe	Per serving	Per 100g
Custom Recipe	Per serving	Per 100g
Custom Recipe for uncooked ingredient	Per serving 654g	Per 100g 100g
Custom Recipe for uncooked ingredient Energy (kJ/kcal)	Per serving 654g 3890 /930	Per 100g 100g 595 /142
Custom Recipe for uncooked ingredient Energy (kJ/kcal) Fat (g)	Per serving 654g 3890 /930 50	Per 100g 100g 595/142 8
Custom Recipe for uncooked ingredient Energy (kJ/kcal) Fat (g) Sat. Fat (g)	Per serving 654g 3890 /930 50 25	Per 100g 100g 595/142 8 4
Custom Recipe for uncooked ingredient Energy (kJ/kcal) Fat (g) Sat. Fat (g) Carbohydrate (g)	Per serving 654g 3890 /930 50 25 90	Per 100g 100g 595/142 8 4 14

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

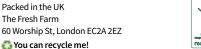
7) Milk 9) Mustard 10) Celery 11) Soya 13) Cereals containing

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

HelloFresh UK

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Get Prepped

Preheat your oven to 200°C. Remove the filo pastry from the fridge to allow it to come up to room temperature (see ingredients for amount). Remove from the packet and lay flat on the counter covered with a damp tea towel. Trim the root and the dark green leafy part from the leek. Halve lengthways, then thinly slice. Chop the **potatoes** into 2cm chunks (no need to peel). Peel and grate the garlic (or use a garlic press). Fill and boil your kettle.



Start Frying

Heat a drizzle of oil in a large saucepan on medium-high heat. Once hot, add the leek and season with salt and pepper. Cook until softened, 4-6 mins, stirring occasionally. Add the garlic, stir and cook for 1 min, then add the potatoes, boiling water for the filling (see ingredients for amount) and vegetable stock paste.

CUSTOM RECIPE

If you've chosen to add **bacon lardons** to your meal, add them to the pan before you add the leek. Cook until golden, 3-4 mins. Then add the leek and continue as instructed. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Simmer your Veg

Stir everything together and bring to the boil. Reduce the heat to medium, then cover with a lid or foil and simmer until the **potatoes** are tender, 15-20 mins. Stir every few mins to ensure the mixture isn't sticking to the bottom of the pan. TIP: Add a splash of water if it becomes too thick or the potatoes haven't yet softened.



Make the Filling

While everything simmers, grate the **Cheddar**. Once the **potatoes** are cooked, stir the **kale** into the pan a handful at a time. Cover again and simmer until wilted, 3-4 mins. Stir in the creme fraiche and Cheddar. Bring to the boil, then remove from the heat. Taste and add salt and **pepper** if needed, then transfer to an ovenproof baking dish.



Scrunch and Bake

Halve the filo pastry sheets to make squares (see ingredients for amount). Scrunch each sheet into a very loose ball and place on top of the filling. Repeat until the whole dish is covered, making sure not to overcrowd the **pastry**. Drizzle the **pie** with **oil** and then bake on the top shelf of your oven until the **filo** is golden, 10-15 mins.



Finish and Serve

Meanwhile, put the mustard, sugar and olive oil for the dressing (see ingredients for both amounts) into a large bowl. Season with salt and pepper and mix to combine. Trim the baby gem and separate the leaves. Once the pie is cooked, add the **baby gem** to the **dressing** and toss to coat. Serve the **pie** on plates with the **salad** alongside.

Enjoy!