














Leek, Kale and Potato Filo Scrunch Pie with Mustard Dressed Baby Gem

Classic 45-50 Minutes • 2 of your 5 a day

19



-  Filo Pastry
-  Leek
-  Potatoes
-  Garlic Clove
-  Vegetable Stock Paste
-  Mature Cheddar Cheese
-  Chopped Kale
-  Creme Fraiche
-  Wholegrain Mustard
-  Baby Gem Lettuce
-  Bacon Lardons

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
Crème Fraîche** 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

Custom Recipe	Per serving	Per 100g
for uncooked ingredient	654g	100g
Energy (kJ/kcal)	3890/930	595/142
Fat (g)	50	8
Sat. Fat (g)	25	4
Carbohydrate (g)	90	14
Sugars (g)	13	2
Protein (g)	32	5
Salt (g)	4.37	0.67

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 9) Mustard 10) Celery 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, 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.

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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.



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 **crème fraîche** and **Cheddar**. Bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed, then transfer to an ovenproof dish.



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.



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.



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.



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!