



Ratatouille Pie

with Cheese and Cannellini Beans

Classic 40-45 Minutes • 5 of your 5 a day

42



Puff Pastry Sheet



Aubergine



Provencal Herbs



Bell Pepper



Garlic Clove



Greek Style
Salad Cheese



Cannellini Beans



Vegetable Stock
Paste



Sun-Dried
Tomato Paste



Finely Chopped
Tomatoes with Basil

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.

Cooking tools

Baking tray, garlic press, sieve, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13	½ pack	¾ pack	1 pack
Aubergine**	1	1	2
Provencal Herbs	1 sachet	2 sachets	2 sachets
Bell Pepper***	1	2	2
Garlic Clove**	1	2	2
Greek Style Salad Cheese** 7	100g	150g	200g
Cannellini Beans	1 carton	1½ cartons	2 cartons
Vegetable Stock Paste 10	10g	15g	20g
Sun-Dried Tomato Paste	25g	37g	50g
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons

Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	75ml	100ml	150ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving 705g	Per 100g 100g
Energy (kJ/kcal)	3150 /753	447 /107
Fat (g)	33.1	4.7
Sat. Fat (g)	18.0	2.6
Carbohydrate (g)	82.5	11.7
Sugars (g)	25.3	3.6
Protein (g)	26.7	3.8
Salt (g)	5.35	0.76

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

Allergens

7) Milk **10)** Celery **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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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Roast the Aubergine

Preheat your oven to 240°C/220°C fan/gas mark 9.
Remove the **puff pastry** from your fridge.

Trim the **aubergine**, then cut into roughly 1cm pieces. Pop them onto a large baking tray and sprinkle over the **Provencal herbs**.

Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

When the oven is hot, roast on the top shelf until the **aubergine** is soft and golden, 20-25 mins. Turn halfway through.



Build your Ratatouille Pie

Once your **veg** has roasted, stir it into your thickened **sauce** along with the **cannellini beans** and combine well.

Transfer your **ratatouille filling** to an appropriately sized ovenproof dish. Sprinkle over the **Greek style salad cheese**.

Cover with the **pastry** (see ingredients for amount), pressing it over the side of the dish or just sitting it on top, then trimming off any excess.



Prep Time

Meanwhile, halve the **pepper** and discard the core and seeds. Slice into thin strips.

Peel and grate the **garlic** (or use a garlic press). Crumble the **Greek style salad cheese** into small pieces.

Drain and rinse the **cannellini beans** in a sieve.

Once the **aubergine** has roasted for 5-6 mins, add the **pepper** to the tray and cook for the remaining time.



Ready, Steady, Bake

Make a small hole in the middle of the **pastry** to allow 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.



Make the Tomato Sauce

While the **veg** roasts, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **garlic** and cook for 30 secs, then add the **veg stock paste**, **sun-dried tomato paste**, **chopped tomatoes**, **sugar** and **water for the sauce** (see pantry for both amounts). Season with **salt** and **pepper**.

Stir to combine, then simmer until thickened, 5-6 mins.



Serve

Once the **ratatouille pie** is cooked, allow to stand for 2 mins before serving on plates.

Enjoy!