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WK36
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Classic Beef Pie with Flaky Filo Pastry

This pie is absolute comfort food at its best! We're delighted to feature filo pastry in your HelloFresh delivery for the first time this week, the crunchy, crispy topping is the perfect accompaniment for the hearty filling inside.



Prep: 15 mins

Cook: 35 mins

Total: 50 mins



level 1



winter
warmers



high
protein

Pantry Items



Olive Oil



Hot Water



Worcestershire
Sauce



Dijon
Mustard



Butter



Brown Onion



Zucchini



Carrot



Garlic



Beef Mince



Beef Stock



Parsley



Filo Pastry

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2P	4P	Ingredients
2 tsp	1 tbs	olive oil *
½	1	brown onion, finely chopped
1	2	zucchini, finely diced
1	2	carrot, peeled & finely chopped
1 clove	2 cloves	garlic, peeled & crushed
1 packet	2 packets	beef mince
1 cube	2 cubes	beef stock
¼ cup	½ cup	hot water *
1 tbs	2 tbs	Worcestershire sauce *
1 tsp	2 tsp	Dijon mustard *
½ bunch	1 bunch	parsley, finely chopped
4 sheets	8 sheets	filo pastry
2 tsp	1 tbs	butter, melted *

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	1810	Kj
Protein	32.6	g
Fat, total	17	g
-saturated	6.3	g
Carbohydrate	34.1	g
-sugars	10.9	g
Sodium	753	mg



You will need: *chef's knife, chopping board, vegetable peeler, garlic crusher, medium frying pan, wooden spoon, ovenproof ramekins or small baking dish and pastry brush.*

1 Preheat the oven to **200°C/180°C** fan-forced.

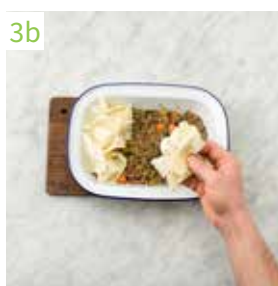
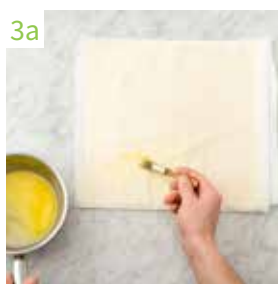
2 Heat the **olive oil** in a medium frying pan over a medium-high heat. Add the **brown onion, zucchini** and **carrot** and cook, stirring, for **5 minutes** or until soft. Add the **garlic** and cook, stirring, for **1 minute** or until fragrant. Add the **beef mince** and cook, breaking up with a wooden spoon, for **3-4 minutes** or until browned. Combine the **beef stock** and **hot water** and add it to the pan with the **Worcestershire sauce** and **Dijon mustard**. Bring to the boil and then reduce the heat to low. Simmer for **5-6 minutes** or until the liquid has reduced. Season to taste with **salt** and **pepper** and stir through the **parsley**. Transfer the mixture to individual ovenproof ramekins or one small baking dish.



3 Brush each sheet of **filo pastry** with the **butter**. Lay the sheets on top of each other and cut down the centre to create 8 sheets. Scrunch each square and place on top of the meat mixture until completely covered.

4 Place the pies in the oven and cook for **15 minutes**, or until the pastry is golden. Remove from the oven.

5 To serve, divide between plates and dig in!



Did you know? The earliest dish to use filo pastry is believed to be baklava (it's documented as early as the 13th century!).