



Leek and Potato Filo Scrunch Pie with Green Beans

Classic 35-40 Minutes • 2 of your 5 a day • Veggie

21



Filo Pastry Sheets



Leek



Potatoes



Garlic Clove



Vegetable Stock Paste



Mature Cheddar Cheese



Chopped Kale



Soured Cream



Green Beans

Pantry Items
Oil, Salt, Pepper

Before you start

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

Cooking tools

Garlic press, saucepan, lid, grater, ovenproof dish and frying pan.

Ingredients

Ingredients	2P	3P	4P
Filo Pastry Sheets** 11 13	3½	5	7
Leek**	1	2	2
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Vegetable Stock Paste 10	10g	15g	20g
Mature Cheddar Cheese** 7	60g	90g	120g
Chopped Kale**	100g	100g	200g
Soured Cream** 7	150g	225g	300g
Green Beans**	150g	200g	300g
Pantry	2P	3P	4P
Water for the Sauce*	300ml	450ml	600ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	774g	100g
Energy (kJ/kcal)	3027 /723	391 /93
Fat (g)	27.0	3.5
Sat. Fat (g)	15.7	2.0
Carbohydrate (g)	97.0	12.5
Sugars (g)	14.8	1.9
Protein (g)	25.3	3.3
Salt (g)	2.93	0.38

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

Allergens

7) Milk **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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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Get Prepped

Preheat your oven to 200°C/180°C fan/gas mark 6.

Remove the **filo pastry** from the fridge and its packet to bring it to room temperature (see ingredients for amount). Lay it flat on the counter, covered with a damp tea towel.

Trim the root from the **leek**, halve lengthways and thinly slice. Chop the **potatoes** into 2cm chunks (no need to peel).

Peel and grate the **garlic** (or use a garlic press).



Finish the Prep

While the **potatoes** simmer, grate the **Cheddar**.

Once the **potatoes** are cooked, stir the **kale** into the mixture a handful at a time, cover with a lid again and simmer until wilted, 3-4 mins. **TIP:** Remove any tough stalks from the kale.

Stir in the **soured cream** and **Cheddar**, bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed.



Fry the Leek

Heat a drizzle of **oil** in a large saucepan on medium-high heat.

Once hot, add the **leek**, season with **salt** and **pepper**, then fry until softened, 5-6 mins.

Add the **garlic** to the pan, stir and cook for 1 min, then add the **potatoes**, **water for the sauce** (see pantry for amount) and **vegetable stock paste**.



Scrunch and Bake

Transfer your **creamy leek filling** into an appropriately sized ovenproof dish.

Halve the **filo pastry sheets** to make squares. Scrunch each **filo pastry sheet** into a very loose ball and place on top of the **pie**.

Repeat until the **whole pie** is covered, making sure not to overcrowd the **pastry** (discard any excess pastry).

Drizzle the whole thing with **oil** and then bake on the top shelf of your oven until the **filo** is golden, 10-15 mins.



Simmer your Filling

Stir everything together and bring to the boil. Reduce the heat to medium, cover the pan 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 the mixture becomes too thick or the potatoes haven't yet softened.



Finish and Serve

Meanwhile, wipe out the (now empty) frying pan. Trim the **green beans**.

Heat a drizzle of **oil** in the frying pan on medium-high heat. Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins.

Add a splash of **water** and immediately cover with a lid or some foil. Cook until tender, 4-5 mins. Remove from the heat.

Serve your **scrunch pie** on plates with the **beans** alongside.

Enjoy!