



Bacon and Portobello Mushroom Pie

with a Crispy Crumb Topping

CLASSIC 35 Minutes • 3 of your 5 a day

N° 4



Potato



Portobello Mushroom



Leek



Garlic Clove



Carrot



Onion



Green Beans



Bacon Lardons



Chicken Stock Powder



Half Fat Crème Fraîche



Panko Breadcrumbs

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Saucepan, Fine Grater (or Garlic Press), Colander, Frying Pan and Ovenproof Dish.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Portobello Mushroom**	1 small punnet	1 large punnet	2 small punnets
Leek**	1	2	2
Garlic Clove**	1	2	2
Carrot**	1	2	2
Onion**	1	1	2
Green Beans**	1 small pack	1 large pack	2 small packs
Reserved Water for the Sauce*	150ml	225ml	300ml
Bacon Lardons**	60g	90g	120g
Chicken Stock Powder	1 sachet	1½ sachets	2 sachets
Half Fat Crème Fraîche 7)**	150g	225g	300g
Panko Breadcrumbs 13)	25g	40g	50g
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	711g	100g
Energy (kJ/kcal)	2301 /550	324 /77
Fat (g)	23	3
Sat. Fat (g)	11	2
Carbohydrate (g)	69	10
Sugars (g)	15	2
Protein (g)	18	3
Salt (g)	1.75	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK

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1. Get Prepped

Preheat your oven to 220°C. Bring a large saucepan of **water** to the boil on high heat. Slice the **potatoes** into 1cm wide slices (no need to peel). Thinly slice the **mushrooms**. Trim the root and the dark green part from the **leek**. Halve lengthways, and then thinly slice widthways. Peel and grate the **garlic** (or use a garlic press). Trim the **carrot**, halve lengthways, thinly slice. Halve, peel and chop the **onion** into ½ cm pieces. Trim the **green beans**.



4. Make the Pie

Stir in the **chicken stock powder**, bring the **mixture** to a simmer then turn the heat to low and simmer until the **water** has reduced by half, 3-5 mins. Stir in the **crème fraîche**, bring back to the boil and then pour the **mixture** into a small ovenproof dish. Lay the **potato slices** on top. Mix the **breadcrumbs** with some **oil** (see ingredient list for amount) and season with **salt** and **pepper**. Sprinkle the crumbs on top.



2. Simmer the Potato

Add the **potato** and ½ tsp of **salt** to the boiling **water** and simmer until tender, 15-20 mins. **TIP:** *The potato slices are cooked when you can easily slip a knife through them.* Once the **potato slices** are cooked, ladle out some of the **cooking water** into a jug (see ingredients for amount) and set aside, then carefully drain the **potato** in a colander (don't worry if some break up!).



5. Cook the Beans

Bake the **pie** on the top shelf of your oven until the top is golden, 8-10 mins. Meanwhile, refill your potato pan with **water** and bring to the boil on high heat with ½ tsp of **salt**. Once boiling, add in the **beans** and simmer until tender, 4-5 mins. Drain in a colander and then season with **black pepper**.



3. Cook the Pie Mix

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Add the **bacon lardons**, stir and cook until browned, 4-5 mins. **IMPORTANT:** *Cook the bacon lardons throughout.* Add the **mushrooms** and season with **black pepper**. Cook until softened, 3-4 mins, stir every minute. Then stir in the **leek**, **carrot** and **onion**. Cook until soft, another 3-4 mins. Stir in the **garlic**, cook for 1 minute, then pour in the reserved **potato cooking water**.



6. Finish and Serve

Serve your **pie** in bowls with the **green beans** alongside.

Enjoy!