



# CREAMY FETA PIE

with Leek & Mushroom



## HELLO MUSHROOMS

Exposing your mushrooms to sunlight for a few hours before preparing can boost their vitamin D levels.



Potato



Leek



Celery



Closed Cup Mushrooms



Thyme



Water



Vegetable Stock Pot



Double Cream



Rainbow Chard and Kale Mix



Panko Breadcrumbs



Feta Cheese

40 mins

2.5 of your 5 a day

Veggie

Today's recipe owes something to the delicious Greek spinach-and-feta pies known as 'spanakopita' but we've given it a British twist. Instead of spinach we're using leek, chard and kale and a hotpot-style potato topping has replaced the filo pastry. It's an Anglo-Hellenic hybrid! We hope you enjoy it as much as we did.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Peeler, Colander, Frying Pan, Measuring Jug** and **Ovenproof Dish**. Now, let's get cooking!



### 1 PREP THE VEGGIES

Preheat your oven to 220°C and put a large saucepan of water with a good pinch of **salt** on to boil. Peel the **potato** and cut into 1cm thick slices. Remove the root and dark green tops from the **leek**, cut in half lengthways and thinly slice into half moons. Cut the **celery** lengthways into 1cm wide strips then chop into 1cm pieces. Slice the **mushrooms**. Pick the **thyme leaves** from their stalks (discard the **stalks**).



### 2 COOK THE POTATO

Add the **potato** to your pan of boiling water. Cook for 10 mins. **★ TIP:** *The potato is cooked when you can easily slip a knife through.* Be careful - you don't want the potato slices to break up too much! Once cooked, gently drain your **potato slices** in a colander.



### 3 COOK THE VEGGIES

Put a splash of **oil** in a frying pan on medium heat. Throw in the **leek** and **celery**. Cook for 5 mins. Add the **mushrooms** and **thyme** along with a pinch of **salt** and a grind of **black pepper**. Cook for another 7 mins.



### 4 ADD THE CREAM

Once the **mushrooms** have softened pour in the **water** (amount specified in the ingredient list). Add the **vegetable stock pot**, bring to the boil and stir to dissolve. Add the **double cream**. Turn the heat to low and simmer for 3-5 mins. Add the **rainbow chard and kale mix** and stir to wilt the leaves. Continue to simmer gently until the liquid has reduced by a third, another 5 mins. Take the pan off the heat.



### 5 MAKE THE TOPPING

Mix the **panko breadcrumbs** with a splash of **oil** in a bowl. Crumble in the **feta cheese** and mix well.



### 6 BAKE THE PIE

Once cooked, pour the **veggie mixture** into an ovenproof dish. Lay your **potato slices** on top, then sprinkle over the **feta crumb** and season with **black pepper**. Pop onto the top shelf of your oven and bake until the top is browned, 10 mins. Once your **pie** is ready, remove it from the oven and serve in bowls. **Enjoy!**

## 2 PEOPLE INGREDIENTS

Potato, sliced	1
Leek, sliced	1
Celery, chopped 9)	1 stick
Closed Cup Mushrooms, sliced	1 punnet
Thyme	½ bunch
Water*	100ml
Vegetable Stock Pot 9) 12)	½
Double Cream 7)	1 pot
Rainbow Chard and Kale Mix	½ bag
Panko Breadcrumbs 1)	30g
Feta Cheese 7)	1 block

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	727	138
(kJ)	3031	577
Fat (g)	50	9
Sat. Fat (g)	33	6
Carbohydrate (g)	53	10
Sugars (g)	9	2
Protein (g)	19	4
Salt (g)	2.67	0.51

### ALLERGENS

1)Gluten 7)Milk 9)Celery 12)Sulphites

**Vegetable Stock Pot Ingredients:** Water, Salt, Yeast Extract, Glucose Syrup, Carrot Juice [7%], Dried Onion [4%], Sugar, Garlic Powder (contains **Sulphites**), Stabiliser [Tara Gum], **Celery Salt**, **Celery Powder**, Carrot, Parsley, Ground Turmeric, Ground White Pepper.

### 👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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