







More Than Food
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Creamy Vegetable, Feta and Potato Pie

At the Fresh Farm we dedicate a lot of time to customer feedback. Recently our lovely veggie customers have been requesting a vegetarian potato dish... Well your wish is our command! This delicious, creamy and comforting dinner is full of vegetables and topped with some crunchy breadcrumbs and feta... yum!



30 mins



3 of your 5 a day



veggie



Potato (1)



Leek (1)



Celery (1 stick)



Closed Cup
Mushrooms (1 punnet)



Thyme (½ bunch)



Water (100ml)



Vegetable Stock Pot
(½)



Double Cream
(1 pot)



Rainbow Chard
and Kale Mix (½ bag)



Panko Breadcrumbs
(30g)



Feta Cheese
(1 block)

2 PEOPLE INGREDIENTS

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

Allergens: Celery, Sulphites, Milk, Gluten.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	681 kcal / 2835 kJ	49 g	31 g	42 g	9 g	21 g	4 g
Per 100g	132 kcal / 550 kJ	9 g	6 g	8 g	2 g	4 g	1 g

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Rainbow chard is also known as Bright Lights and it packs a nutritional punch with plenty of vitamins, minerals and phytonutrients!

Vegetable Stock Pot: 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.

1



1 Put a large pot of water on to boil with a good pinch of **salt** and pre-heat your oven to 220 degrees. Peel and slice the **potato** into 1cm wide slices. Cut the bottom root and the green leafy top off the **leek**, cut in half lengthways, then slice into ½cm wide slices. Cut the **celery** lengthways into 1cm wide strips then chop into 1cm cubes. Slice the **mushrooms** and pull the **thyme leaves** off their stalks and discard the stalks

3



2 Once the water is boiling, add your **potato** and cook for 10 mins or until your **potato** is soft. **Tip:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the potato slices to break up too much.* Once cooked, carefully drain your **potato slices** in a colander.

3 While your potato is cooking, put a large frying pan on medium heat and add a splash of **oil**. Throw in your **leek** and **celery**. Cook for 5 mins, then add your **mushrooms** and **thyme leaves** along with a pinch of **salt** and a grind of **black pepper**. Cook for another 7 mins.

4



4 Once your **mushrooms** have softened and slightly browned, and your **veggies** are cooked, pour in the **water** (amount specified in the ingredient list). Add the **vegetable stock pot**, bring to the boil and stir to dissolve, then add the **cream**. Simmer for 3-5 mins, then add the **rainbow chard and kale**. Gently stir into your **veggie mixture** so that the leaves wilt. Then turn the heat to low, bring to a gentle simmer for another 5 mins until your **veggie mixture** has reduced by a third. Take the pan off the heat.

6



5 While your veggie mixture is cooking, put the **panko breadcrumbs** with a splash of **oil** in a bowl. Crumble in the **feta** and mix everything together.

6 Once cooked, pour your **veggie mixture** into an ovenproof baking dish. Lay your **potato slices** on top, then sprinkle over the **feta crumb**. Season with **black pepper** and pop onto the top shelf of your oven to cook for 10 mins (or until the top is browned).

7 While your pie is cooking, get your washing up done!

8 Once your **pie** is cooked, remove it from your oven and serve in bowls. Voila!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!