



# Leek and Potato Filo Scrunch Pie

with Honey Mustard Dressed Baby Gem

Family 50 Minutes • 2 of your 5 a day • Veggie

10



Filo Pastry



Leek



Potatoes



Garlic Clove



Vegetable Stock Paste



Mature Cheddar Cheese



Kale



Creme Fraiche



Wholegrain Mustard



Baby Gem Lettuce

## Before you start

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

## Cooking tools

Garlic press, kettle, saucepan, lid, measuring jug, grater, baking dish and bowl.

## Ingredients

	2P	3P	4P
Filo Pastry** 11)			
13)	135g	200g	270g
Leek**	1	2	2
Potatoes**	450g	700g	900g
Garlic Clove**	1	2	2
Boiling Water for the Filling*	300ml	450ml	600ml
Vegetable Stock Paste 10)	10g	15g	20g
Mature Cheddar Cheese** 7)	60g	90g	120g
Kale**	100g	100g	200g
Creme Fraiche** 7)	150g	225g	300g
Wholegrain Mustard 9)	17g	25g	34g
Honey*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	2 tbsp	2 tbsp
Baby Gem Lettuce**	1	2	2

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	614g	100g
Energy (kJ/kcal)	3534 / 845	576 / 138
Fat (g)	42	7
Sat. Fat (g)	23	4
Carbohydrate (g)	94	15
Sugars (g)	17	3
Protein (g)	24	4
Salt (g)	3.13	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 9) Mustard 10) Celery 11) Soya 13) 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, 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.

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## Get Prepped

Preheat your oven to 200°C. Remove the **filo pastry** from the fridge to allow it to come up to room temperature (see ingredients for amount). Remove from the packet and lay flat on the counter covered with a damp tea towel. Trim the root and the dark green leafy part from the **leek**. Halve lengthways then thinly slice. Chop the **potatoes** into 2cm chunks (no need to peel). Peel and grate the **garlic** (or use a garlic press). Fill and boil your kettle.



## Finish the Filling

While everything simmers, grate the **Cheddar**. Once the **potatoes** are cooked, stir the **kale** into the pan a handful at a time. Cover again and simmer until wilted, 3-4 mins. Stir in the **creme fraiche** and **Cheddar**. Bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed, then transfer into an ovenproof baking dish.



## Start the Filling

Heat a drizzle of **oil** in a large saucepan on medium-high heat. Once hot, add the **leek** and season with **salt** and **pepper**. Cook until softened, 4-6 mins, stirring occasionally. Add the **garlic**, stir and cook for 1 min, then add the **potatoes**, **boiling water for the filling** (see ingredients for amount) and **vegetable stock paste**.



## Bake the Pie

Halve the **filo pastry sheets** to make squares. Scrunch each **sheet** into a very loose ball and place on top of the **filling**. Repeat until the whole dish is covered, making sure not to overcrowd the **pastry**. Drizzle the **pie** with **oil** and then bake on the top shelf of your oven until the **filo** is golden, 10-15 mins.



## Simmer your Veg

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



## Finish and Serve

Meanwhile, put the **mustard**, **honey** and **olive oil for the dressing** (see ingredients for amount) into a large bowl. Season with **salt** and **pepper** and mix to combine. Trim the **baby gem** and separate the leaves. Once the **pie** is cooked, add the **baby gem** to the **dressing** and toss to coat. Serve the **pie** on plates with the **salad** alongside.

## Enjoy!