



Ratatouille Scrunch Pie

with Aubergine, Butter Beans and Peppers

Classic 40 Minutes • 3 of your 5 a day • Veggie

21



Aubergine



Provencal Herbs



Bell Pepper



Garlic Clove



Greek Style
Salad Cheese



Butter Beans



Vegetable Stock
Paste



Finely Chopped
Tomatoes with
Onion and Garlic



Filo Pastry

Before you start

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

Cooking tools, you will need:

Baking Tray, Garlic Press, Sieve, Frying Pan and Ovenproof Dish.

Ingredients

	2P	3P	4P
Aubergine**	1	1	2
Provençal Herbs	1 sachet	1 sachet	2 sachets
Bell Pepper***	1	2	2
Garlic Clove**	1	2	2
Greek Style Salad Cheese** (7)	100g	150g	200g
Butter Beans	1 carton	1½ cartons	2 cartons
Water*	75ml	100ml	150ml
Sugar*	½ tsp	¾ tsp	1 tsp
Vegetable Stock Paste (10)	10g	15g	20g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Filo Pastry** (11) (13)	135g	200g	270g

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	683g	100g
Energy (kJ/kcal)	2266 /541	332 /79
Fat (g)	13	2
Sat. Fat (g)	9	1
Carbohydrate (g)	76	11
Sugars (g)	22	3
Protein (g)	25	4
Salt (g)	5.76	0.84

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Roast the Aubergine

Preheat your oven to 200°C. Trim the **aubergine** then halve lengthways. Chop each half into four long strips then chop widthways into roughly 1 cm pieces.

Pop the **aubergine** onto a baking tray. Sprinkle over the **Provençal herbs**. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.

When the oven is hot, roast on the top shelf until the **aubergine** is soft and golden, 20-25 mins. Turn halfway through.



Build the Pie

Once the **sauce** has thickened, stir in the **butter beans** and **roasted veggies**.

Spoon the **ratatouille mixture** into a baking dish and sprinkle the **Greek style salad cheese** over.

Halve the **filo pastry sheets** to make squares.



Prep the Veg

Halve the **pepper** and discard the core and seeds. Slice into thin strips. Peel and grate the **garlic** (or use a **garlic press**).

Crumble the **Greek style salad cheese** into small pieces. Drain and rinse the **butter beans** in a sieve.

Once the **aubergine** has been cooking for 5-6 mins, add the **pepper** to the tray. Cook for the remaining time.



Bake

Scrunch each **filo pastry sheet** into a very loose ball and place on top of the **ratatouille**. 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.



Make the Sauce

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

When hot, add the **garlic** and season with **salt** and **pepper**, then cook for 30 secs.

Add the **water**, **sugar** (see ingredients for both amounts), **vegetable stock paste** and **finely chopped tomatoes**. Stir to combine then simmer until thickened, 5-6 mins.



Serve

Once the **pie** is cooked, share between your plates.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.