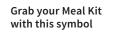
Creamy Italian White Bean Pie with Garlicky Greens & Flaked Almonds

WINTER WARMERS

CLIMATE SUPERSTAR











Green Beans





Cannellini Beans





Soffritto Mix

Garlic & Herb Seasoning



Light Cooking



Vegetable Stock

Cream



Baby Spinach



Shredded Cheddar Cheese



Flaked Almonds



Prep in: 25-35 mins Ready in: 35-45 mins

Calorie Smart* *Custom Recipe is not Calorie Smart Get more out of your beans by whacking them into the oven and making them into a pie. In this inventive number, the beans act as your typical meaty filling and work wonders when paired with hidden veggies and a cheesy mash to top things off!

Olive Oil, Butter, Milk

Pantry items

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan · Medium baking dish

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
butter*	40g	80g	
milk*	2 tbs	½ cup	
green beans	1 small bag	1 medium bag	
garlic	2 cloves	4 cloves	
cannellini beans	1 packet	2 packets	
soffritto mix	1 medium bag	1 large bag	
garlic & herb seasoning	1 medium sachet	1 large sachet	
light cooking cream	1 medium packet	1 large packet	
vegetable stock pot	1 packet (20g)	2 packets (40g)	
water*	1/4 cup	½ cup	
baby spinach leaves	1 small bag	1 medium bag	
shredded Cheddar cheese	1 medium packet	1 large packet	
flaked almonds	1 medium packet	1 large packet	
diced bacon**	1 packet (90g)	1 packet (180g)	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2472kJ (591Cal)	384kJ (92Cal)
Protein (g)	26.5g	4.1g
Fat, total (g)	24.7g	3.8g
- saturated (g)	12.7g	2g
Carbohydrate (g)	56.8g	8.8g
- sugars (g)	15.2g	2.4g
Sodium (mg)	1485mg	231mg
Custom Recipe		

Per 100g Energy (kJ) 2860kJ (684Cal) Protein (g) 4.8g 31.4g Fat, total (g) 4.6g 15.2g - saturated (g) 2.2g Carbohydrate (g) 57.6g 8.4g 15.7g 2.3g - sugars (g) Sodium (mg) 1916mg 278mg

The quantities provided above are averages only.

Allergens

2023 | CW30

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Make the mash

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook potato in the boiling water until easily pierced with a fork, 12-15 minutes. Drain and return to the pan.
- Add the butter and milk to potato and season generously with salt. Mash until smooth.

TIP: Save time and get more fibre by leaving the potato unpeeled.



Start the filling

- While potato is cooking, preheat grill to high.
- Trim green beans. Finely chop garlic. Drain and rinse cannellini beans.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook soffritto mix, stirring occasionally, until softened,
 4-5 minutes.
- Add cannellini beans, garlic & herb seasoning and half the garlic, and cook until fragrant,
 1 minute.

Custom Recipe: If you've added diced bacon, cook diced bacon with the soffritto mix, breaking bacon up with a spoon, 4-5 minutes. Continue as above.



Finish the filling

- Stir in light cooking cream, vegetable stock pot and the water and simmer until thickened,
 2-3 minutes.
- Remove from heat and stir in baby spinach leaves until just wilted. Season to taste.



Bake the pie

- Transfer bean filling to a medium baking dish and spread mashed potato over the top.
- Sprinkle with shredded Cheddar cheese. Grill until golden, 5-10 minutes.



Cook the greens

- While pie is grilling, wipe out frying pan and return to medium-high heat with a drizzle of olive oil.
- Cook green beans, tossing, until tender,
 4-5 minutes.
- Add remaining garlic and cook until fragrant,
 1 minute. Season.



Serve up

- Divide creamy Italian butter bean pie and garlicky greens between plates.
- Sprinkle over **flaked almonds** to serve. Enjoy!

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate