



Fiery Mexican Bean & Veggie Pie

with Potato Mash & Panko Topping

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Celery



Brown Onion



Corn Kernels



Black Beans



Panko Breadcrumbs



Mexican Fiesta Spice Blend



Garlic Paste



Enchilada Sauce



Vegetable Stock Powder



Baby Spinach Leaves



Coriander



Diced Bacon

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



Plant Based*

*Custom Recipe is not Plant Based

We thought we'd give your average shepherd's pie a makeover! Let us present to you your new go-to pie recipe. By swapping mince to black beans, watch as the beans and potato topping soak up the herby filling to perfection.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plant-Based Butter, Plant-Based Milk

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

Large saucepan · Large frying pan · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
plant-based butter* (for the mash)	30g	60g
plant-based milk*	2 tbs	¼ cup
celery	1 medium bag	1 large bag
brown onion	1	2
corn kernels	1 small tin	2 small tins
black beans	1 packet	2 packets
panko breadcrumbs	½ medium packet	1 medium packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
garlic paste	1 packet	2 packets
enchilada sauce	1 packet (150g)	2 packets (300g)
vegetable stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
baby spinach leaves	1 small bag	1 medium bag
plant-based butter* (for the sauce)	20g	40g
coriander	1 bag	1 bag
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2917kJ (697Cal)	347kJ (83Cal)
Protein (g)	30.7g	3.7g
Fat, total (g)	19.3g	2.3g
- saturated (g)	4.2g	0.5g
Carbohydrate (g)	90.3g	10.7g
- sugars (g)	17.7g	2.1g
Sodium (mg)	1974mg	235mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3305kJ (790Cal)	373kJ (89Cal)
Protein (g)	37.6g	4.2g
Fat, total (g)	26g	2.9g
- saturated (g)	6.7g	0.8g
Carbohydrate (g)	91.1g	10.3g
- sugars (g)	18.3g	2.1g
Sodium (mg)	2404mg	271mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.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

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks. Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**.
- Drain and return to the pan. Add the **plant-based butter (for the mash)** and the **plant-based milk** to **potato** and season with **salt**.
- Mash until smooth. Cover to keep warm.

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



Finish the filling

- Add **enchilada sauce**, **vegetable stock powder**, and the **water**, then simmer until slightly thickened, **1-2 minutes**.
- Remove from heat then stir in **baby spinach leaves**, the **plant-based butter (for the sauce)** and a pinch of the **brown sugar**, until wilted.



Get prepped

- Meanwhile, preheat oven grill to high.
- Finely chop **celery** and **brown onion**.
- Drain **corn kernels**. Drain and rinse **black beans**.
- In a small bowl, combine **panko breadcrumbs** (see ingredients) and a drizzle of **olive oil**. Set aside.



Grill the pie

- Transfer **bean filling** to a baking dish. Spread **mash** on top using the back of a spoon.
- Sprinkle over **panko breadcrumbs**, drizzle with **olive oil**, then grill until golden, **8-10 minutes**.

TIP: Grills cook fast, so keep an eye on the pie!

TIP: Drizzling with olive oil helps the topping to crisp and brown!



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion** and **celery**, stirring, until tender, **4-5 minutes**.
- Add **corn** and **black beans** and cook until tender, **2-3 minutes**.
- SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Add **Mexican fiesta spice blend** and **garlic paste** and cook, stirring, until fragrant, **1-2 minutes**.

Custom Recipe: If you've added diced bacon, cook onion, celery and diced bacon, breaking up bacon with a spoon, until tender, 4-5 minutes. Continue as above.



Serve up

- Divide plant-based Mexican black bean and veggie pie between plates.
- Tear over **coriander** to serve. Enjoy!

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