



# Rustic Cannellini Bean & Leek Pie

with Cheesy Potato Top & Salad

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Leek



Celery



Carrot



Cannellini Beans



Garlic & Herb Seasoning



Light Cooking Cream



Parmesan Cheese



Mixed Salad Leaves



Diced Bacon

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

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!

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

### Pantry items

Olive Oil, Milk, Butter, Vinegar (White Wine or Balsamic)

## 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 or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>milk*</b>	2 tbs	¼ cup
<b>butter*</b>	40g	80g
leek	1	2
celery	1 medium packet	1 large packet
carrot	1	2
cannellini beans	1 medium packet	1 medium packet
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
<b>water*</b>	¼ cup	½ cup
<b>salt*</b>	¼ tsp	½ tsp
Parmesan cheese	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet
diced bacon**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2792kJ (667Cal)	415kJ (99Cal)
Protein (g)	25.2g	3.7g
Fat, total (g)	34.7g	5.2g
- saturated (g)	21.8g	3.2g
Carbohydrate (g)	56.1g	8.3g
- sugars (g)	15.6g	2.3g
Sodium (mg)	1160mg	172mg
Dietary Fibre (g)	21.3g	3.2g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3180kJ (760Cal)	443kJ (106Cal)
Protein (g)	32.1g	4.5g
Fat, total (g)	41.5g	5.8g
- saturated (g)	24.3g	3.4g
Carbohydrate (g)	56.9g	7.9g
- sugars (g)	16.1g	2.2g
Sodium (mg)	1591mg	221mg
Dietary Fibre	21.3g	3g

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://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



## Mash the mash topping

- 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 **milk** and half the **butter** to potato and season with **salt**. Mash until smooth.

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



## Bake the pie

- Transfer **bean filling** into a baking dish and evenly spread **mashed potato** over the top. Sprinkle with remaining **Parmesan cheese**.
- Grill until lightly golden, **8-10 minutes**.



## Cook the filling

- Meanwhile, preheat grill to high. Thinly slice **leek** and **celery**. Thinly slice **carrot** into half-moons. Drain and rinse **cannellini beans**.
- In a large frying pan, melt the remaining **butter** with a drizzle of **olive oil** over high heat. Cook **leek, celery** and **carrot**, stirring, until softened, **4-5 minutes**.
- Add **cannellini beans** and **garlic & herb seasoning** and cook, stirring, until slightly tender and fragrant, **2 minutes**.

**Custom Recipe:** If you've added diced bacon, before cooking the veggies, heat pan as above and cook diced bacon, breaking up with a spoon, until slightly golden, 2-3 minutes. Continue as above.



## Dress the salad leaves

- In a medium bowl, combine a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Add **mixed salad leaves** and toss to coat.



## Make it saucy

- Reduce heat to medium and stir in **light cooking cream**, the **water** and **salt**, until slightly thickened, **1-2 minutes**.
- Remove from heat and add half the **Parmesan cheese**, stirring until combined. Season to taste.



## Serve up

- Divide homestyle cannellini bean and veggie pie and salad between plates to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)