



Creamy Bacon & Loaded Veggie Pie

with Cheesy Potato Topping

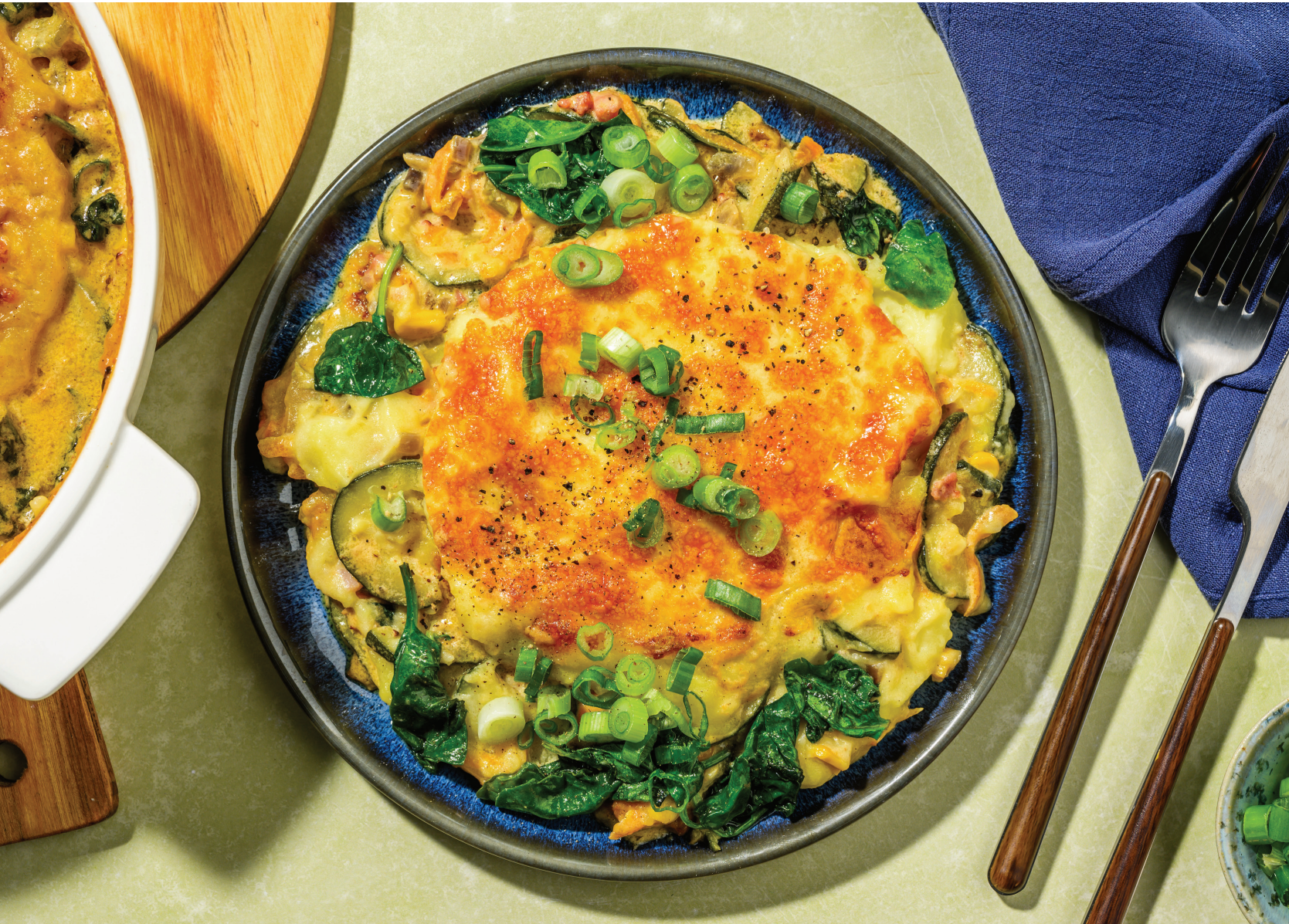
NEW

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your meal kit with this number

40



Potato



Celery



Spring Onion



Zucchini



Red Onion



Carrot



Sweetcorn



Diced Bacon



Nan's Special Seasoning



Light Cooking Cream



Baby Spinach Leaves



Cheddar Cheese



Cheddar Cheese



Diced Bacon

Prep in: 25-35 mins
Ready in: 40-50 mins

Needing to get your veggies in but don't want in a plain old stir-fry? We recommend putting them into a baking dish and slathering the top with a cheesy potato topping. Veggies have never tasted this good!

Pantry items

Olive Oil, Butter, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 with a lid · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
celery	1 medium packet	1 large packet
spring onion	1 stem	2 stems
zucchini	1	2
red onion	1	2
carrot	1	2
sweetcorn	1 medium tin	1 large tin
diced bacon	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
salt*	¼ tsp	½ tsp
water*	¼ cup	½ cup
baby spinach leaves	1 small packet	1 medium packet
Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2870kJ (686cal)	236kJ (56cal)
Protein (g)	24.1g	2g
Fat, total (g)	44.7g	3.7g
- saturated (g)	25.6g	2.1g
Carbohydrate (g)	44.9g	3.7g
- sugars (g)	21.9g	1.8g
Sodium (mg)	1558mg	127.9mg
Dietary Fibre (g)	10.8g	0.9g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the mash

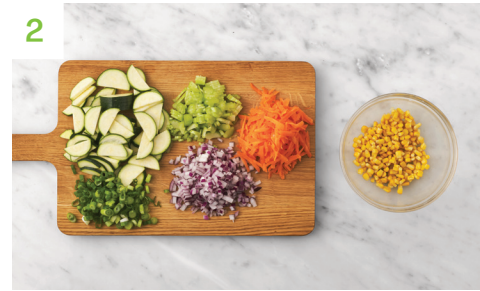
- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **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

- To pan with bacon, stir in **light cooking cream**, the **salt** and **water**.
- Simmer until slightly reduced, **2-3 minutes**. Season with **pepper**.
- Remove from the heat and stir in **baby spinach leaves**, until wilted.



Get prepped

- Meanwhile, preheat grill to high.
- Thinly slice **celery** and **spring onion**.
- Thinly slice **zucchini** into half-moons.
- Finely chop **red onion**.
- Grate **carrot**.
- Drain **sweetcorn**.



Bake the pie

- Transfer **bacon filling** to a baking dish and evenly spread **mash potato** over the top.
- Sprinkle over **Cheddar cheese**.
- Grill **pie** until lightly golden, **8-10 minutes**.

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



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Add **diced bacon**, **corn**, **celery**, **onion** and **zucchini** and cook, tossing, until tender, **3-4 minutes**.
- Add **carrot** and cook, stirring, until softened, **2-3 minutes**.
- Reduce heat to medium, then add **Nan's special seasoning** and cook until fragrant, **1 minute**.



Serve up

- Divide creamy bacon and loaded veggie pie between plates.
- Sprinkle over spring onion to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS

+ **DOUBLE CHEDDAR CHEESE**
Follow method above.

+ **DOUBLE DICED BACON**
Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

