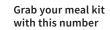


Creamy Mushroom, White Bean & Herb Pie with Mashed Potato Topping

CLIMATE SUPERSTAR









Potato





Carrot





Sliced Mushrooms





Light Cooking

Herb & Mushroom Seasoning

Cream



Baby Spinach Leaves



Chilli Flakes (Optional)

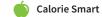






Prep in: 25-35 mins Ready in: 40-50 mins

Eat Me First



We thought we'd give your average shepherd's pie a makeover! By swapping mince to cannellini beans, watch as the beans and potato topping soak up the herby filling to perfection. We've also paired it with some hidden veg to bring in some freshness!



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

 $\textbf{Large saucepan} \cdot \textbf{Large frying pan} \cdot \textbf{Medium or large baking dish}$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	½ cup
brown onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
cannellini beans	1 packet	2 packets
sliced mushrooms	1 medium packet	1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
water*	1/4 cup	½ cup
salt*	1/4 tsp	½ tsp
baby spinach leaves	1 small packet	1 medium packet
chilli flakes ∮ (optional)	pinch	pinch

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2706kJ (647cal)	217kJ (52cal)
Protein (g)	23g	1.8g
Fat, total (g)	31.4g	2.5g
- saturated (g)	19.3g	1.5g
Carbohydrate (g)	60g	4.8g
- sugars (g)	18.8g	1.5g
Sodium (mg)	1398mg	111.9mg
Dietary Fibre (g)	23.7g	1.9g

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 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 **butter** and **milk** to potato and season with a pinch of **salt**. Mash until smooth.

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



Get prepped

- Meanwhile, finely chop brown onion and garlic.
- Grate carrot.
- · Drain and rinse cannellini beans.



Start the filling

- In a large frying pan, heat a drizzle of olive
 oil over medium-high heat. Cook sliced
 mushrooms, stirring, until slightly browned and
 softened, 2-3 minutes.
- Add carrot and onion and cook, stirring until tender, 4-5 minutes.



Finish the filling

- Add cannellini beans, garlic, herb & mushroom seasoning and a drizzle of olive oil, then cook, stirring until fragrant and slightly tender,
 2 minutes.
- Stir in light cooking cream, the water and salt, then simmer, until slightly reduced, 1-2 minutes.
- Remove from heat, add baby spinach leaves, stirring, until wilted. Season to taste.



Bake the pie

- · Preheat grill to high.
- Transfer mushroom filling into a baking dish and evenly spread mashed potato over the top.
 Drizzle generously with olive oil.
- Grill pie until lightly golden, 8-10 minutes.

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



Serve up

- Divide creamy mushroom, white bean and herb pie between plates.
- Sprinkle with a pinch of chilli flakes (if using) to serve. Enjoy!

