



Bean & Mushroom Potato Top Pie

with Cheesy Pangrattato & Salad

NEW

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Potato



Carrot



Butter Beans



Panko Breadcrumbs



Garlic & Herb Seasoning



Passata



Vegetable Stock Powder



Pear



Mixed Salad Leaves



Sliced Mushrooms



Shredded Cheddar Cheese



Plant-Based Mince

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

Eat Me Early

We always say that cheese fixes everything – not that this dish needs any fixing – it's unlike anything we've ever whipped up before! With a butter bean and veggie filling, plus umami-rich mushrooms, the mash and cheesy pangrattato topping only makes this meal just that much better!

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

Pantry items

Olive Oil, Butter, Milk, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds. Don't forget to give your fruit and veggies a thorough wash.

You will need

Medium saucepan · Large frying pan · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	4 tbs
carrot	1	2
butter beans	1 tin	2 tins
panko breadcrumbs	½ medium packet	1 medium packet
sliced mushrooms	1 medium packet	1 large packet
garlic & herb seasoning	1 sachet	1 sachet
water*	¼ cup	½ cup
passata	1 box	2 boxes
vegetable stock powder	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 medium packet	1 large packet
pear	½	1
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
plant-based mince**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2851kJ (681Cal)	403kJ (96Cal)
Protein (g)	24.6g	3.5g
Fat, total (g)	30.5g	4.3g
- saturated (g)	16g	2.3g
Carbohydrate (g)	68.4g	9.7g
- sugars (g)	19g	2.7g
Sodium (mg)	1489mg	210mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3704kJ (885Cal)	459kJ (109Cal)
Protein (g)	40.5g	5g
Fat, total (g)	42.8g	5.3g
- saturated (g)	18.9g	2.3g
Carbohydrate (g)	73.9g	9.1g
- sugars (g)	20.1g	2.5g
Sodium (mg)	2088mg	258mg

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.

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 bite-sized chunks.
- Cook in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return to the pan. Add the **butter** and the **milk** to the potato and season generously with **salt**. Mash until smooth.



Get prepped

- While the potatoes are cooking, grate **carrot**. Drain and rinse **butter beans**.
- In a medium bowl, combine **panko breadcrumbs** (see ingredients), a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



Cook the filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Add **sliced mushrooms** and cook, until softened, **4-5 minutes**.
- Add **carrot** and cook, until tender and softened, **4-5 minutes**. Add **butter beans**, **garlic & herb seasoning** and cook, until fragrant, **1 minute**.
- Add the **water**, **passata**, **vegetable stock powder** and cook until slightly thickened, **1-2 minutes**. Season.

Custom Recipe: If you've added plant-based mince, cook plant-based mince with the carrot, breaking up with a spoon, 4-5 minutes, and continue as above.



Assemble the pie

- Preheat the grill to high. Transfer the **bean filling** to a medium baking dish and spread **potato mash** over the top.
- Sprinkle over **shredded Cheddar cheese** and the **pangrattato**. Grill until lightly golden, **5-10 minutes**.



Toss the salad

- While the pie is grilling, thinly slice **pear** (see ingredients).
- In another medium bowl, combine **mixed salad leaves**, **pear**, a drizzle of **white wine vinegar** and **olive oil**. Season.



Serve up

- Divide the bean and mushroom potato top pie between plates.
- Serve with the salad. Enjoy!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate