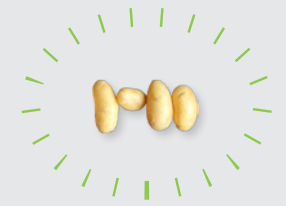




# ROSTI-TOPPED LENTIL PIE

with Buttery Green Beans & Spinach



Create a crunchy potato top for your pie



Red Onion



Carrot



Garlic



Lentils



Green Beans



Potatoes



Slivered Almonds



Mild Curry Powder



Vegetable Stock



Currants



Baby Spinach Leaves

Pantry Staples



Olive Oil



Butter



Boiling Water



Milk

Hands-on: 25 mins  
Ready in: 40 mins

With juicy currants that burst in your mouth with every bite and a delectable fragrant curry note, there's a lot more under the crunchy rosti surface of this pie than meets the eye...



## BEFORE YOU — START

You will need: **large saucepan, small dish, chef's knife, chopping board, box grater, vegetable peeler, garlic crusher, sieve, colander, medium frying pan, wooden spoon, paper towel, medium baking dish, paper towel and serving spoon.** Let's start cooking the **Rosti-Topped Lentil Pie with Buttery Green Beans & Spinach**



### 1 GET PREPPED

Preheat the grill to high. Bring a large saucepan of salted **water** to the boil. Melt the **butter** in a small dish. Grate the **red onion**. Peel and grate the **carrot**. Peel and crush the **garlic**. Drain and rinse the **lentils**. Trim the ends of the **green beans**.



### 4 COOK THE LENTIL FILLING

Heat the **olive oil** in the same frying pan, add the **red onion** and **carrot** and cook for **5 minutes**, or until soft. Add half the **garlic** and the **mild curry powder** and cook, stirring, for **1 minute**, or until fragrant. Add the crumbled **vegetable stock** cube, **boiling water**, **lentils**, toasted **slivered almonds** and **currants**. Simmer for **10 minutes**, or until thickened slightly. To achieve a crispy top, transfer the lentil mixture to a medium baking dish and cover with a thin layer of the grated potato. ♻️ *Grill for 10-15 minutes, or until crispy and golden. Remove from the oven and rest for 5 minutes.*



### 2 BOIL AND GRATE THE POTATO

Add the **potato** (unpeeled) to the saucepan of boiling water and cook for **5 minutes**. Remove from the pan, refresh under cold water and set aside to cool. Grate the **potato** and mix with 2/3 of the **butter**. Season with **salt** and **pepper**. Set aside.

💡 **TIP:** Keeping the skin on the potato ensures you're getting a full dose of potato nutrients.



### 5 BUTTER UP THE GREENS

Meanwhile, wipe out the frying pan with a paper towel and heat the remaining **butter** and **garlic** over a medium heat. Cook for **1 minute**, or until fragrant. Add the **green beans**, **baby spinach leaves** and the **milk** and cook for **5 minutes**, or until softened. Season to taste with **salt** and **pepper**.



### 3 TOAST THE SLIVERED ALMONDS

Meanwhile, heat a medium frying pan over a medium heat. Add the **slivered almonds** and toast, stirring, for **1 minute**, or until golden. Remove from the pan and set aside.



### 6 SERVE UP

Spoon the pie onto plates and serve greens on the side.

## Enjoy!

## 2 | 4 PEOPLE — INGREDIENTS

|                     | 2P                 | 4P                |
|---------------------|--------------------|-------------------|
| butter*             | 1 ½ tbs            | 3 tbs             |
| red onion 🍷         | ½                  | 1                 |
| carrot              | 1                  | 2                 |
| garlic 🍷            | 2 cloves           | 4 cloves          |
| lentils             | 1 tin              | 2 tins            |
| green beans         | 1 packet           | 2 packets         |
| potatoes            | 400 g              | 800 g             |
| slivered almonds    | 1 packet (2 tbs)   | 2 packets (4 tbs) |
| olive oil*          | 1 tbs              | 2 tbs             |
| mild curry powder   | 1 sachet (1 ½ tbs) | 2 sachets (3 tbs) |
| vegetable stock     | 1 cube             | 2 cubes           |
| boiling water*      | 1 cup              | 2 cups            |
| currants            | 1 packet (2 tbs)   | 2 packets (4 tbs) |
| baby spinach leaves | 1 bag              | 2 bags            |
| milk*               | 1 tbs              | 2 tbs             |

\*Pantry Items | 🍷 Ingredient features in another recipe

| NUTRITION        | PER SERVING | PER 100G |
|------------------|-------------|----------|
| Energy (kJ)      | 2610        | 390      |
| Protein (g)      | 21.4        | 3.2      |
| Fat, total (g)   | 26.7        | 4        |
| - saturated (g)  | 7.6         | 1.1      |
| Carbohydrate (g) | 64.7        | 9.6      |
| - sugars (g)     | 20.7        | 3.1      |
| Sodium (g)       | 597         | 89       |

→ JOIN OUR PHOTO CONTEST!

📷 🐦 📘 #HelloFreshAU

We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

hello@hellofresh.com.au

2017 | WK12 | V3

🌱 HelloFRESH