



Bacon, Mushroom and Lentil Pie with Cheesy Topping and Roasted Broccoli

Calorie Smart 45 Minutes • 2 of your 5 a day • Under 600 calories

28



Potato



Broccoli



Brown Lentils



Sliced Mushrooms



Bacon Lardons



Boscaiola Sauce



Tomato Passata



Chicken Stock Paste



Cheddar Cheese

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Cutting Board, Knife, Baking Tray, Sieve, Frying Pan, Colander, Potato Masher, Grater and Ovenproof Dish.

Ingredients

	2P	3P	4P
Potato**	450g	700g	900g
Broccoli**	1	1	2
Brown Lentils	1 carton	1½ cartons	2 cartons
Sliced Mushrooms**	120g	180g	240g
Bacon Lardons**	60g	90g	120g
Boscaiola Sauce 7)	1 sachet	1½ sachets	2 sachets
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Water for the Sauce*	50ml	75ml	100ml
Cheddar Cheese 7)**	45g	60g	90g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	775g	100g
Energy (kJ/kcal)	2501/598	323/77
Fat (g)	20	3
Sat. Fat (g)	8	1
Carbohydrate (g)	69	9
Sugars (g)	9	1
Protein (g)	32	4
Salt (g)	3.58	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Get Prepped

Preheat your oven to 200°C. Bring a large saucepan of **water** with ½ tsp **salt** to the boil for the **potatoes**. Chop the **potatoes** into 2cm chunks (no need to peel). Chop the **broccoli** into **florets** (like small trees). Halve any large **florets**. Pop the **broccoli florets** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. Drain and rinse the **lentils** in a sieve.



Mash the Mash

Meanwhile, once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Season with **salt** and **pepper**, then cover with a lid to keep warm. Grate the **cheese**.



Start Cooking

When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins. Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **mushrooms** and stir-fry until starting to brown, 3-4 mins. Add the **bacon lardons** to the **mushrooms**, stir together and cook until the **bacon** is golden, 3-4 more mins. **IMPORTANT: Wash your hands after handling raw meat. Cook lardons thoroughly.**



Bake

Taste the **lentil mixture** and add **salt** and **pepper** if you feel it needs it. Transfer to a suitably sized ovenproof dish, spread the **mash** on top and sprinkle over the **cheese**. Pop on the top shelf of your oven and bake until golden, 15-20 mins. Roast the **broccoli** on the middle shelf of your oven until the edges are crispy and slightly charred, 10-15 mins.



Simmer

Add the **boscaiola sauce** along with the **tomato passata**, **chicken stock paste** and **water for the sauce** (see ingredients for amount). Stir in the **lentils**, bring to the boil, then reduce the heat to medium and cook until the **sauce** has reduced and thickened, 5-7 mins. Stir occasionally.



Finish and Serve

Serve the **bacon, mushroom and lentil pie** on plates with the roasted **broccoli** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.