



# Harissa Butternut and Chickpea Pie with Greek Style Salad Cheese and Spinach

**Classic** 40-45 Minutes • Medium Spice • 3 of your 5 a day • Veggie

19



Puff Pastry Sheet



Diced Butternut Squash



Red Onion



Garlic Clove



Chickpeas



Harissa Paste



Vegetable Stock Paste



Greek Style Salad Cheese



Baby Spinach



Broccoli Florets

### CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, sieve, frying pan and ovenproof dish.

## Ingredients

	2P	3P	4P
Puff Pastry Sheet** 13)	1 roll	1½ rolls	2 rolls
Diced Butternut Squash**	300g	450g	600g
Red Onion**	1	1½	2
Garlic Clove**	2	3	4
Chickpeas	1 carton	1½ cartons	2 cartons
Harissa Paste	1 sachet	1½ sachets	2 sachets
Water*	150ml	225ml	300ml
Vegetable Stock Paste 10)	10g	15g	20g
Greek Style Salad Cheese** 7)	100g	150g	200g
Baby Spinach**	100g	100g	200g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>664g</b>	<b>100g</b>
Energy (kJ/kcal)	4459/1066	672/161
Fat (g)	60	9
Sat. Fat (g)	30	5
Carbohydrate (g)	96	15
Sugars (g)	21	3
Protein (g)	29	4
Salt (g)	3.97	0.60
<b>Custom Recipe</b>	<b>Per serving</b>	<b>Per 100g</b>
<b>for uncooked ingredient</b>	<b>764g</b>	<b>100g</b>
Energy (kJ/kcal)	4618/1104	605/145
Fat (g)	61	8
Sat. Fat (g)	30	4
Carbohydrate (g)	98	13
Sugars (g)	22	3
Protein (g)	34	4
Salt (g)	3.99	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ  
You can recycle me!



## Roast the Butternut

Preheat your oven to 200°C. Remove the **puff pastry** from your fridge. Pop the **butternut squash** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread them out in a single layer. When the oven is hot, roast on the top shelf until starting to turn soft and golden, 15-20 mins. Turn halfway through.



## Finish the Sauce

Once the sauce has reduced, add the **spinach** to the pan a handful at a time and stir until wilted and piping hot, 2-3 mins. Stir in the **chickpeas**, **Greek style salad cheese** and **cooked butternut squash**. Taste and add more **salt** and **pepper** if needed.



## Get Prepped

Meanwhile, halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **chickpeas** in a sieve. Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, cook the **onion** until softened, 6-8 mins. Stir in the **garlic** and **harissa paste** and cook for 1 min more.



## Assemble the Pie

Transfer the **butternut squash mixture** to an ovenproof baking dish (we use a 20cm x 20cm dish for 2 people). Cover with the **puff pastry**, trimming off any excess. Press some of the **pastry** over the side of the dish if you can, or just sit it on top. Make a small hole in the middle - this allows the steam to escape. **TIP:** Brush the **pastry** with a little milk if you have some. Bake your **pie** on the top shelf of your oven until golden brown, 15-20 mins.



## Simmer and Stir

Add the **water for the sauce** (see ingredients for amount) and **veg stock paste** to the **onion** pan and bring to a simmer. Cook until reduced slightly, 5-6 mins. Meanwhile, crumble the **Greek style salad cheese** into chunks.



## Serve

While the **pie** is in the oven, do any washing up. Once cooked, leave the **pie** to stand for 2 mins, then divide between plates.

## Enjoy!

### CUSTOM RECIPE

If you've chosen to add **broccoli florets** to your meal, while the **pie** is in the oven, bring a medium saucepan of **water** to the boil with **½ tsp salt**. When the **pie** has 5 mins remaining, add the **broccoli** to the **boiling water** and cook until just tender, 3-5 mins. Drain in a colander. Serve with your **pie**!