

Irish Lamb Hand Pies

with Grape Chutney and Cucumber Salad

Discovery

45 Minutes



Ground Lamb



Puff Pastry



Spring Mix



Red Grapes



Dijon Mustard



Yellow Onion



Balsamic Vinegar



Mini Cucumber



Tomato Sauce Base



Thyme



Garlic



Worcestershire Sauce

HELLO PUFF PASTRY

Rich puff pastry makes a wonderful flaky crust for pies!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small pot, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Puff Pastry	340 g	680 g
Spring Mix	56 g	113 g
Red Grapes	85 g	170 g
Dijon Mustard	1 tbsp	2 tbsp
Yellow Onion	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Tomato Sauce Base	2 tbsp	4 tbsp
Thyme	7 g	7 g
Garlic	6 g	12 g
Worcestershire Sauce	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep pastry

Unroll **puff pastry** on a parchment-lined baking sheet. Cut **pastry** in half vertically to create **two 6-inch wide rectangles**. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets and create 4 rectangles.) Set aside.



Bake hand pies

Bake **hand pies** in the **middle** of the oven until **puff pastry** is golden-brown and cooked through, 25-28 min.



Prep and cook filling

Peel, then cut **onion** into ¼-inch pieces. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Peel, then mince or grate **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **lamb** and **half the onions**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **thyme, Dijon, Worcestershire, garlic, tomato sauce base** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **mixture** thickens slightly, 1-2 min. Season with **salt** and **pepper**, then stir to combine.



Make chutney

While **hand pies** bake, heat a small pot over medium heat. When hot, add **grapes, remaining onions, half the vinegar** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **grapes** burst and **chutney** thickens slightly, 5-6 min. (TIP: If you prefer a less chunky chutney, gently mash grapes with a fork.)



Assemble hand pies

Divide **lamb mixture** over half of **each pastry rectangle**. Working with **one pastry rectangle** at a time, fold the side of the **pastry** without **lamb mixture** over **filling**. Using your fingers, firmly pinch the border closed. (TIP: You can also use a fork and press around the edges of the pastry to seal shut.) Using a knife, make 2-3 small slits in the top of **pastry**.



Finish and serve

Cut **cucumber** into ¼-inch rounds. Whisk together **remaining vinegar, 2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **spring mix** and **cucumbers** to **dressing**, then toss to combine. Divide **Irish lamb hand pies** and **salad** between plates. Dollop **grape chutney** over **pies**.

Dinner Solved!