



Cheesy Veggie and Beef Hand Pies

with Mixed Greens and Tomato Salad

FAMILY 40 Minutes



Ground Beef



Puff Pastry



Cheddar Cheese, shredded



Cream Cheese



Spring Mix



White Wine Vinegar



Green Peas



Mirepoix



Beef Broth Concentrate



Grape Tomatoes

HELLO PUFF PASTRY

Rich puff pastry is the perfect substitute for traditional pie dough

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

In Step 4, if you have the time, bake the hand pies for an extra 5-6 mins, it will make them extra crispy and crunchy!

Bust Out

Large Non-Stick Pan, Parchment Paper, 2 Baking Sheets, 2 Large Bowls, Whisk, Slotted Spoon, Measuring Spoons

Ingredients

	4 Person
Ground Beef	454 g
Puff Pastry	680 g
Cheddar Cheese, shredded	1 cup
Cream Cheese	¼ cup
Spring Mix	113 g
White Wine Vinegar	1 tbsp
Green Peas	227 g
Mirepoix	113 g
Beef Broth Concentrate	1
Grape Tomatoes	113 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. COOK FILLING

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **mirepoix** and **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



4. BAKE HAND PIES

Bake **hand pies** in the **top** and **middle** of the oven, one sheet on each rack. Bake, rotating the sheets halfway through baking, until **pastry** is golden-brown and cooked through, 18-20 min.**



2. FILL PASTRY

Using a slotted spoon, transfer the **beef mixture** to a large bowl. Stir in the **cheddar cheese, cream cheese, peas** and **broth concentrate**. Unroll **pastries** over two parchment-lined baking sheets. Cut **pastries** in half to create 4 rectangles. On the lower half of the **pastry** (closest to you), divide **beef mixture** between **each pastry rectangle**.



5. MAKE SALAD

While **hand pies** bake, halve the **tomatoes**. Whisk together **vinegar, 1 tsp sugar** and **2 tbsp oil** in another large bowl. Add **spring mix** and **tomatoes**. Toss to combine. Season with **salt** and **pepper**.



3. FINISH HAND PIES

Working with **one pastry rectangle** at a time, fold the side of **pastry** (without mixture) over **filling**. Using your fingers, firmly pinch the borders closed. Roll the edges back over to seal tightly.



6. FINISH AND SERVE

Divide **veggie** and **beef hand pies** and **salad** between plates. (**NOTE:** Try not to dive in too fast. The inside of these hand pies will be extra hot!)

Dinner Solved!