



CLASSIC BEEF PIE

with Crunchy Phyllo Pastry



HELLO

PHYLLO PASTRY

Trade up the usual mashed potato topping for paper-thin phyllo pastry

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 534



Ground Beef



Red Onion, chopped



Zucchini



Carrot, diced



Garlic



Beef Broth Concentrate



Worcestershire Sauce



Dijon Mustard



All-Purpose Flour



Phyllo Pastry

BUST OUT

- Large Oven-Proof Pan
- Salt
- Silicone Brush
- Pepper
- Melted Butter (2 tbsp)
- Olive or Canola oil

INGREDIENTS

4-person

- Ground Beef 2 pkg (500 g)
- Red Onion, chopped 1 pkg (113 g)
- Zucchini 454 g
- Carrot, diced 1 pkg (340 g)
- Garlic 2 pkg (20 g)
- Beef Broth Concentrate 2
- Worcestershire Sauce 1 1 pkg (2 tbsp)
- Dijon Mustard 6,9 1 pkg (1 tbsp)
- All-Purpose Flour 1 1 pkg (1 tbsp)
- Phyllo Pastry 1 1 pkg (170 g)

ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

Preheat the oven to **450°F** (to bake the pie). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce. Cut the **zucchini** into ½-inch cubes. Mince or grate the **garlic**.



2 COOK VEGGIES Heat a large oven-proof pan over medium-high heat. Add a drizzle of **oil**, then the **onion, carrots** and **garlic**. Cook, stirring occasionally, until the onion softens, 3-4 min.



3 COOK FILLING Add the **ground beef**. Sprinkle over **flour**. Cook, breaking up the meat with a wooden spoon, until no pink remains, 3-4 min. Add the **zucchini, broth concentrates, Worcestershire** and **mustard**. Cook until the zucchini is tender and no liquid remains, 2-4 min. Season with **salt** and **pepper**.



4 ASSEMBLE PIE Unroll the **phyllo** and brush a sheet with the **melted butter**. (If your pan is not oven proof, transfer the beef mixture to an 8x8-inch baking dish.)



5 BAKE PIE Scrunch up the **phyllo** and arrange on top of the **beef mixture**. Continue until the top of the mixture is covered. Bake in the centre of the oven until the phyllo is crispy and golden-brown, 9-10 min. (**NOTE:** The part of the phyllo touching the beef mixture won't be as crispy as the top.)



6 FINISH AND SERVE Scoop the **beef pie** between plates.

DELICIOUS!

This pie is absolute comfort food at its best.