

Creamy Chicken and Mushroom Pie

with Potato Topping and Roasted Carrots

Classic 40-45 Minutes • 1 of your 5 a day







Baking Potato





Carrot

Diced Chicken Thigh





Panko Breadcrumbs

Sliced Mushrooms



Chicken Stock



Creme Fraiche

Paste



Grated Hard Italian Style Cheese



Pantry Items

Oil, Salt, Pepper, Olive Oil

CUSTOM RECIPE

If you chose to swap or upgrade your protein, then just follow the instructions on the back of this card.

Happy cooking!



Before you start

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

Cooking tools

Saucepan, garlic press, frying pan, bowl, baking tray and ovenproof dish.

Ingredients

9						
Ingredients	2P	3P	4P			
Baking Potato	1	2	2			
Garlic Clove**	2	3	4			
Diced Chicken Thigh**	210g	350g	520g			
Carrot**	2 3		4			
Panko Breadcrumbs 13)	25g	50g	50g			
Sliced Mushrooms**	80g	120g	160g			
Chicken Stock Paste	10g	15g	20g			
Creme Fraiche** 7)	150g	225g	300g			
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g			
Diced Chicken Breast**	260g	390g	520g			
Pantry	2P	3P	4P			
Olive Oil*	2 tbsp	3 tbsp	4 tbsp			
Water for the Sauce*	50ml	75ml	100ml			
*Not be alread **Chara in the Friday						

^{*}Not Included **Store in the Fridge

Nutrition

T CO T CO T			Custom Recipe	
Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	520g	100g	545g	100g
Energy (kJ/kcal)	3038 /726	585/140	2951 /705	542/130
Fat (g)	46.2	8.9	38.5	7.1
Sat. Fat (g)	21.2	4.1	18.9	3.5
Carbohydrate (g)	48.7	9.4	48.5	8.9
Sugars (g)	10.5	2.0	10.5	1.9
Protein (g)	35.9	6.9	43.5	8.0
Salt (g)	1.78	0.34	1.76	0.32

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 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.

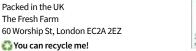
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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of water with 1/2 tsp salt to the boil

Peel the **potato** and slice into 1cm thick rounds.

Once boiling, add the potato slices to the water and simmer until you can easily slip a knife through, 8-12 mins. Carefully drain in a colander and set aside.

Peel and grate the **garlic** (or use a garlic press).



Simmer the Sauce

Return the (now empty) frying pan to medium-high heat with a drizzle of oil.

Once hot, add the sliced mushrooms. Season with salt and pepper and fry until browned, 5-6 mins, stirring occasionally. Stir in the garlic and cook for 1 min.

Add the water for the sauce (see pantry for amount) and chicken stock paste. Return the **chicken** to the pan, then bring to the boil. Mix in the creme fraiche and hard Italian style cheese, then turn down the heat and simmer gently until thickened, 3-4 mins. Taste and season with salt and pepper if needed.



Brown the Chicken

While the potatoes cook, heat a drizzle of oil in a frying pan on medium-high heat.

Once hot, add the diced chicken, season with salt and pepper, and cook until browned all over, 5-6 mins. Turn occasionally. IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.

Transfer the **chicken** to a bowl and set aside.

CUSTOM RECIPE

If you've chosen to get diced chicken breast instead of **thigh**, cook the recipe in the same way.



Roast the Carrots

Trim the carrots, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.

Pop the **carrots** onto a large baking tray. Drizzle with oil, season with salt and pepper, then toss to coat. Spread out in a single layer. Roast on the top shelf of your oven until tender, 20-25 mins. Turn halfway through.

In a small bowl, combine the breadcrumbs and olive oil for the crumb (see pantry for amount). Season and set aside.



Bake the Pie

Transfer the chicken and mushroom filling to an appropriately sized ovenproof dish. Layer on the **cooked potato slices**, then sprinkle over the crumb.

Season with **pepper** and bake on the top shelf of your oven until golden brown, 10-12 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Finish and Serve

When ready, serve your chicken and mushroom pie on plates with the roasted carrots alongside.

Enjoy!