



# Cloud-Topped Chicken Pie with Sun-Dried Tomato, Peas and Cheddar

Elemental 40-45 Minutes • 2 of your 5 a day

5



Potatoes



Diced Chicken Breast



Garlic Clove



Mature Cheddar Cheese



Tomato Passata



Red Wine Stock Paste



Peas



Sun-Dried Tomato Paste

**Pantry Items**

Oil, Salt, Pepper

Disney PIXAR  
**ELEMENTAL**  
In Cinemas July 7

Be in your element this mealtime

We've teamed up with Disney and Pixar to celebrate the launch of the new family movie, "Elemental".

## 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, colander, lid, potato masher, frying pan, garlic press, grater and ovenproof dish.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Diced Chicken Breast**	260g	390g	520g
Garlic Clove**	2	3	4
Mature Cheddar Cheese** (7)	30g	40g	60g
Tomato Passata	1 carton	1 carton	1 carton
Red Wine Stock Paste (14)	28g	42g	56g
Peas**	120g	180g	240g
Sun-Dried Tomato Paste	25g	38g	50g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2176 /520	384 /92
Fat (g)	10.5	1.9
Sat. Fat (g)	4.4	0.8
Carbohydrate (g)	62.9	11.1
Sugars (g)	14.6	2.6
Protein (g)	45.5	8.0
Salt (g)	3.30	0.58

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

## Allergens

7) Milk (14) Sulphites

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.


## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](http://hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

 You can recycle me!



## 1 Make your Fluffy Clouds

Bring a large saucepan of **water** with  $\frac{1}{2}$   **tsp salt** (if you'd like to) to the boil. Chop the **potatoes** into 2cm chunks (peel first if you prefer).

When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add a knob of **butter**, a splash of **milk** (if you have any) and mash until smooth.

Season with **salt** and **pepper** if you'd like to. Cover with a lid to keep warm.

**Kids Step:** Grab the potato masher and get mashing!



## 4 Peas Please

Once thickened, stir the **peas** and **sun-dried tomato paste** into the **sauce** and cook until everything's piping hot, 1-2 mins. Season with **salt** and **pepper** if you'd like to.

Pour your **chicken pie filling** into an appropriately sized ovenproof dish.



## 2 Fry the Chicken

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

Once hot, add the **chicken** to the pan and season with **salt** and **pepper** if you'd like to. Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.



## 5 Get Grilling

Spoon the **mashed potato** on top of the **chicken filling**, smooth out into fluffy clouds with the back of a spoon.

Sprinkle over the **grated cheese**.

Grill the **pie** until golden, 3-4 mins.

**Kids Step:** Make your fluffy clouds by using the back of a spoon to smooth out the mash - get creative!



## 3 Add the Flavour

Stir the **garlic** into the **chicken** pan and cook for 1 min, then add the **passata**, **red wine stock paste**, **water for the sauce** (see pantry for amount) and a pinch of **sugar** (if you'd like to).

Reduce the heat to medium and simmer until the **sauce** has thickened slightly, 3-4 mins.

Meanwhile, set your grill to high.



## 6 Serve Up

Share your **cloud-topped pie** between your plates.

Enjoy!

Disney PIXAR  
**ELEMENTAL**

In Cinemas July 7

Grow your own

The first 5,000 customers to order our "Elemental" inspired recipes will get plantable seed paper in their box. Don't miss out - collect all 4!