



Bacon, Leek and Mushroom Pie with Mustard and Mashed Potato Top

Family 40-45 Minutes • 3 of your 5 a day

10



Potatoes



Bacon Lardons



Garlic Clove



Leek



Carrot



Sliced Mushrooms



Creme Fraiche



Wholegrain Mustard



Chicken Stock Paste



Diced Chicken Breast

Pantry Items

Oil, Salt, Pepper, Butter, Plain Flour

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, colander, lid, frying pan, garlic press and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	675g	900g
Bacon Lardons**	90g	150g	180g
Garlic Clove**	2	3	4
Leek**	1	1½	2
Carrot**	1	1½	2
Sliced Mushrooms**	180g	260g	360g
Creme Fraiche** 7)	75g	120g	150g
Wholegrain Mustard 9)	17g	25g	34g
Chicken Stock Paste	10g	15g	20g
Diced Chicken Breast**	260g	390g	520g

Pantry	2P	3P	4P
Butter*	20g	30g	40g
Plain Flour*	2 tbsp	3 tbsp	4 tbsp
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	583g	100g	713g	100g
Energy (kJ/kcal)	2487 /594	427 /102	3134 /749	440 /105
Fat (g)	31.8	5.5	34.1	4.8
Sat. Fat (g)	16.1	2.8	16.7	2.3
Carbohydrate (g)	63.2	10.9	63.4	8.9
Sugars (g)	11.2	1.9	11.3	1.6
Protein (g)	18.3	3.1	49.8	7.0
Salt (g)	2.76	0.47	2.96	0.41

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

Allergens

7) Milk 9) Mustard

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

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Bring on the Spuds

Bring a large saucepan of **water** with $\frac{1}{2}$ tsp salt 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** and a splash of **milk** (if you have any) and **mash** until smooth. Season with **salt** and **pepper**. Cover with a lid to keep warm.



Fry the Veg

Once the **bacon** is cooked, add the **leek**, **carrot** and **sliced mushrooms** to the pan. Season with **salt** and **pepper**. Cook the **veg** until softened, 7-8 mins, stirring occasionally.

Stir in the **garlic** and cook for 1 min more.

Meanwhile, heat your grill to its highest temperature.



Bacon Time

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon** thoroughly.

CUSTOM RECIPE

If you've chosen to add **diced chicken**, add it to the pan with the **bacon**. Cook until browned all over, 5-6 mins, then continue as instructed. The **chicken** will cook through while simmering. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Grill the Pie

Once the **veg** has softened, stir the **butter** and **flour** (see pantry for both amounts) into the pan and cook, stirring, for 1-2 mins.

Stir in the **creme fraiche**, **wholegrain mustard** (add less if you'd prefer), **chicken stock paste** and **water for the sauce** (see pantry for amount) and simmer for 3-4 mins.

Pour the **pie filling** into an appropriately sized ovenproof dish. Spoon over the **mash**, using the back of a spoon to smooth it out.



Finish the Prep

While the **bacon** is cooking, peel and grate the **garlic** (or use a garlic press).

Trim the root and dark green leafy part from the **leek** and discard. Halve lengthways, then thinly slice.

Trim the **carrot**, then quarter lengthways (no need to peel). Chop widthways into small pieces.



Serve Up

Grill until your **pie** is golden and bubbling, 3-4 mins.

When everything's piping hot, share between your serving plates.

Enjoy!