



Creamy Chicken and Mushroom Pie with Potato Topping and Roasted Carrots

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

1



Baking Potato



Garlic Clove



Diced Chicken Thigh



Carrot



Panko Breadcrumbs



Sliced Mushrooms



Chicken Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Diced Chicken Breast

Pantry Items

Oil, Salt, Pepper, Olive Oil, Honey

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

Ingredients

Ingredients	2P	3P	4P
Baking Potato	1	2	2
Garlic Clove**	2	3	4
Diced Chicken Thigh**	260g	390g	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 for the Crumb*	2 tbsps	3 tbsps	4 tbsps
Water for the Sauce*	50ml	75ml	100ml
Honey*	1 tbsps	1½ tbsps	2 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	552g	100g	552g	100g
Energy (kJ/kcal)	3359 / 803	609 / 145	3098 / 740	561 / 134
Fat (g)	48.5	8.8	38.3	6.9
Sat. Fat (g)	21.8	3.9	18.8	3.4
Carbohydrate (g)	57.9	10.5	57.6	10.4
Sugars (g)	16.6	3.0	16.6	3.0
Protein (g)	40.4	7.3	43.2	7.8
Salt (g)	1.69	0.31	1.63	0.29

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.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to 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!



Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Bring a large saucepan of **water** with **½ 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** to the pan. 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. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



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, 3-4 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.



Bake the Hotpot

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.

When the **carrots** have 5 mins remaining, remove the tray from the oven. Drizzle over the **honey** (see pantry for amount), then return to the oven and roast for the remaining time.



Roast the Carrots

Peel and grate the **garlic** (or use a garlic press). 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 with **salt** and **pepper** and set aside.



Finish and Serve

When ready, serve your **hotpot** on plates with the **roasted carrots** alongside.

Enjoy!