

# Ultimate Chicken and Mushroom Pie

with Buttery Mash and Sauteed Peas

Ultimate

40-45 Minutes • 1 of your 5 a day













Sliced Mushrooms





Potatoes



Chicken Stock

Garlic Clove





Wholegrain Mustard



Creme Fraiche



# 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, frying pan, garlic press, ovenproof dish, colander

### Ingredients

3			
Ingredients	2P	3P	4P
Puff Pastry Sheet** <b>13</b> )	½ pack	¾ pack	1 pack
Diced Chicken Breast**	260g	390g	520g
Sliced Mushrooms**	80g	120g	180g
Garlic Clove**	2	3	4
Potatoes	450g	700g	900g
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard <b>9)</b>	17g	25g	34g
Creme Fraiche** 7)	75g	120g	150g
Peas**	120g	180g	240g
Pantry	2P	3P	4P
Water for the Sauce*	75ml	120ml	150ml
Butter*	20g	30g	40g
*Not Included **Store in the Fridge			

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#### Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	639g	100g
Energy (kJ/kcal)	3840 /918	601/144
Fat (g)	43.9	6.9
Sat. Fat (g)	24.0	3.8
Carbohydrate (g)	85.8	13.4
Sugars (g)	12.0	1.9
Protein (g)	46.6	7.3
Salt (g)	2.22	0.35

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

# Allergens

7) Milk 9) Mustard 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.

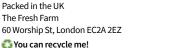
### Contact

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# Fry the Chicken and Veg

Preheat your oven to 240°C/220°C fan/gas mark 9. Remove the **puff pastry** (see ingredients for amount) from your fridge to allow to come to room temperature.

Bring a large saucepan of water with 1/2 tsp salt to the boil for the potatoes.

Heat a drizzle of oil in a large frying pan on medium-high heat.

Once hot, add the **chicken** and **mushrooms** to the pan. Season with salt and pepper, then cook, stirring occasionally, until browned all over, 8-10 mins. IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.

TIP: Keep the remaining puff pastry for another recipe!



### Cook the Potatoes

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

Peel and chop the **potatoes** into 2cm chunks. When your pan of **water** is boiling, add the potatoes and cook until you can easily slip a knife through, 15-20 mins.



# Simmer your Filling

Once the chicken has cooked, add the garlic and stir-fry until fragrant, 30 secs.

Stir in the water for the sauce (see pantry for amount), chicken stock paste, mustard and creme fraiche.

Bring to the boil, then lower the heat and simmer gently until the **sauce** has thickened, 2-3 mins. Season with **salt** and **pepper**. **IMPORTANT**: The chicken is cooked when no longer pink in the middle.



# Assemble your Pie

Transfer the chicken and mushroom filling to an appropriately sized ovenproof dish.

Cover with the **pastry**, pressing it over the side of the dish or just sitting it on top, then trimming off any excess. Make a small hole in the middle to allow steam to escape. TIP: Brush the pastry with a little milk if you have some.

Bake the **pie** on the top shelf of your oven until golden brown, 15-20 mins.



# **Mash Time**

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat.

Add the **butter** (see pantry for amount) and mash until smooth. Season with salt and pepper, then cover with a lid to keep warm.

Meanwhile, clean the (now empty) frying pan you'll use it for the **peas**.



### Finish and Serve

Once the **pie** is out of the oven, allow it to stand for 2-3 mins.

Meanwhile, pop the frying pan on medium heat with a drizzle of oil. Once hot, add the peas and stir-fry for 2-3 mins, then remove from the heat and season with salt and pepper. Reheat your mash if necessary.

Serve your ultimate chicken and mushroom pie on plates with the peas and mash alongside.

Enjoy!