



It's Coming Home Party Box | Pieminister Steak & Ale Pie

Buffalo Chicken Bites, Cheesy Bacon Loaded Chips and Burger Sauce Slaw

11A

Find all your unchilled Market items in bag A.

Matchday Bites

35-40 Minutes • Medium Spice



Bread crumbs



Roasted Spice and Herb Blend



British Chicken Breasts



McCain Home Chips



Pieminister Moo Pie



British Smoked Bacon Lardons



Hot Sauce



Chives



Crumbled Blue Cheese



Coleslaw Mix



Burger Sauce



Red Leicester



Garlic Clove



Creme Fraiche

Pantry Items

Egg, Salt, Pepper, Oil, Honey, Butter, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Bowl, whisk, baking tray, saucepan, grater and garlic press.

Ingredients

Ingredients	Quantity
Breadcrumbs 13)	50g
Roasted Spice and Herb Blend	1 sachet
British Chicken Breasts**	2
McCain Home Chips** 13)	400g
Pieminister Moo Pie** 7) 9) 13)	1
British Smoked Bacon Lardons**	90g
Hot Sauce	100g
Chives**	1 bunch
Crumbled Blue Cheese** 7)	30g
Coleslaw Mix**	120g
Burger Sauce 8) 9)	45g
Red Leicester** 7)	60g
Garlic Clove	1
Crème Fraîche	75g
Pantry	Quantity
Egg*	1
Oil for the Breadcrumbs*	1 tbspc
Honey*	2 tbspc
Butter*	40g
Mayonnaise*	2 tbspc

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	936 / 224
Fat (g)	12.7
Sat. Fat (g)	5.0
Carbohydrate (g)	17.1
Sugars (g)	2.9
Protein (g)	9.9
Salt (g)	0.77

Nutrition for uncooked ingredients based on 2 person recipe.


Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8**) Egg **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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

 You can recycle me!

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Crumb the Chicken Bites

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Crack the **egg** (see pantry for amount) into a medium bowl, then whisk until combined. Season with a pinch of **salt** and **pepper**.
- In a separate medium bowl, combine the **breadcrumbs, roasted spice and herb blend** and the **oil for the breadcrumbs** (see pantry for amount).
- Cut each **chicken breast** into 3cm chunks. Season with **salt** and **pepper**, then add to the bowl of **egg** and mix to coat well. Add the **chicken** to the **breadcrumbs** and toss to coat.



Make the Dip and Slaw

- Finely chop the chives (use scissors if easier).
- In a small bowl, combine the **blue cheese, one quarter of the chives** and the **mayo** (see pantry for amount). Season with **pepper** and set aside.
- In a medium serving bowl, combine the **coleslaw mix, burger sauce** and **one third** of the remaining **chives**.



Chip, Chip, Hooray

- Spread the **McCain chips** out on a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Bake on the top shelf, 25-30 mins. Turn halfway through.
- Remove the **pie** from its packaging and pop onto another baking tray.
- Add the **chicken bites** to the **pie** tray, then bake on the middle shelf of the oven until both are cooked through, 20-25 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat and its packaging. The chicken is cooked when no longer pink in the middle.**



Say Cheese!

- Grate the **Red Leicester**.
- Peel and grate the **garlic** (or use a garlic press).
- In a medium saucepan, mix together the **crème fraîche, garlic** and **grated cheese**. Season with **salt** and **pepper**.
- Pop the saucepan on medium heat and stir until the **cheese** has melted and the **mixture** is hot, 2-3 mins. Transfer to a serving bowl and cover to keep warm.



Hello Buffalo Sauce

- When the **chips** have 10-15 mins left in the oven, add the **bacon lardons** to one side of the same tray and return to the oven for the remaining time, 10-15 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat and its packaging. Cook bacon thoroughly.**
- Meanwhile, combine the **hot sauce** (add less if you'd prefer things milder), **honey** and **butter** (see pantry for both amounts) in a medium saucepan on medium heat until melted. Once melted, set aside in a small bowl and cover to keep warm.



Serve Up and Score Points!

- Once cooked, pop the **chicken bites** into a serving bowl and drizzle over the **buffalo sauce**. Sprinkle over **half** the remaining **chives** and serve with the **blue cheese sauce** alongside for dipping.
- Pop the **baked chips** onto a serving platter and pour over the **cheese sauce**. Sprinkle over the **bacon lardons** and remaining **chives**.
- Transfer your **pie** to a serving platter and serve alongside your **burger sauce coleslaw, buffalo chicken bites** and **cheesy bacon loaded chips**.

Enjoy!