



Creamy Truffle Chicken, Bacon and Mushroom Puff Pie with Cheddar, Spinach and Roasted Carrots

40B

Customised 45-50 Minutes • 3 of your 5 a day



Puff Pastry Sheet



Mushrooms



Echalion Shallot



Garlic Clove



Mature Cheddar Cheese



Carrot



Diced British Chicken Breast



British Smoked Bacon Lardons



Creme Fraiche



Vegetable Stock Paste



Baby Spinach



Truffle Zest



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CUSTOMISED RECIPE

If you chose to customise your recipe, then just follow the instructions on the back of this card. Happy cooking!

Pantry Items

Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Garlic press, grater, baking tray, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	½ pack	¾ pack	1 pack
Mushrooms**	250g	375g	500g
Echalion Shallot**	1	1	2
Garlic Clove**	1	1	2
Mature Cheddar Cheese** 7)	30g	40g	60g
Carrot**	3	4	6
Diced British Chicken Breast**	240g	390g	480g
British Smoked Bacon Lardons**	60g	90g	120g
Crème Fraîche** 7)	150g	225g	300g
Vegetable Stock Paste	15g	20g	25g
Baby Spinach**	100g	150g	200g
Truffle Zest	1 sachet	1½ sachets	2 sachets
Pantry	2P	3P	4P
Water for the Sauce*	75ml	120ml	150ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4023/961	535/128
Fat (g)	58.9	7.8
Sat. Fat (g)	31.5	4.2
Carbohydrate (g)	55.4	7.4
Sugars (g)	20.0	2.7
Protein (g)	52.0	6.9
Salt (g)	3.85	0.51

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

Allergens

7) Milk 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.


† Limited-time offer for new subscribers redeeming on eligible devices. Plan auto-renews at £10.99/mo until cancelled. Terms apply. Lossless audio available up to 24-bit/192 kHz.

Contact

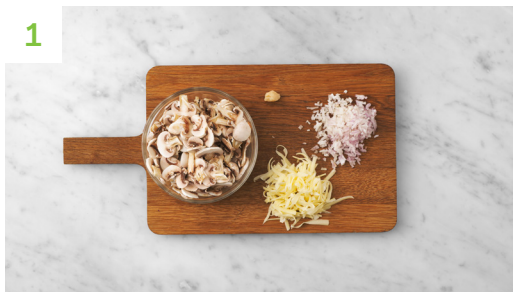
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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Remove the **puff pastry** from your fridge and allow to come up to room temperature.

Thinly slice the **mushrooms**. Halve, peel and chop the **shallot** into small pieces. Peel and grate the **garlic** (or use a garlic press).

Grate the **cheese**.



Make your Pie Filling

Stir the **crème fraîche**, **veg stock paste** and **water for the sauce** (see pantry for amount) into the pan. Bring to the boil, then lower the heat so the **sauce** simmers gently. Cook until slightly thickened, 2-3 mins.

IMPORTANT: The chicken is cooked when no longer pink in the middle.

Once thickened, add the **spinach** a handful at a time until wilted and piping hot, 1-2 mins.

Stir through the **truffle zest** and **cheese** until fully combined, then remove from the heat. Add a splash of **water** if it's a little thick.



Roast the Carrots

Trim the **carrots**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

When the oven is hot, roast on the top shelf until tender, 25-30 mins. Turn halfway through.



Assemble and Bake

Once the **pie filling** is cooked, transfer it to an appropriately sized ovenproof dish.

Cover with the **pastry** (see ingredients for amount), 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.

Once the **carrots** have roasted for about 10 mins, move them to the middle shelf and bake the **pie** on the top shelf until golden brown, 15-20 mins.



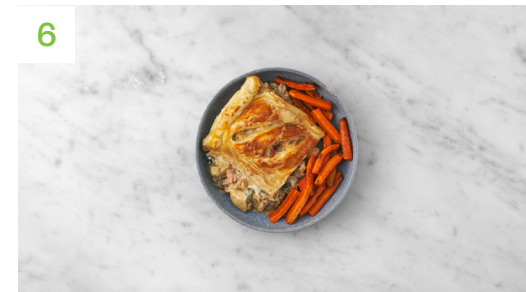
Fry Time

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

Once hot, add the **shallot** and **diced chicken**. Cook until the **shallot** has softened, 3-4 mins.

Add the **mushrooms** and **bacon**. Cook until browned all over, 5-6 mins. Add a drizzle more **oil** if it needs it. **IMPORTANT:** Wash your hands and equipment after handling raw meat and its packaging. Cook **bacon** thoroughly.

Stir in the **garlic** and fry until fragrant, 30 secs.



Serve Up

When everything's ready, serve your **pie** on plates with the **roasted carrots** alongside.

Enjoy!

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