



Ultimate Chicken and Mushroom Pie

with Cheesy Mash and Tenderstem® Broccoli

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

35



Puff Pastry Sheet



Diced British Chicken Breast



Sliced Mushrooms



Garlic Clove



Potatoes



Chicken Stock Paste



Wholegrain Mustard



Creme Fraiche



Tenderstem® Broccoli



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Butter

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, baking tray, colander and lid.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	½ pack	¾ pack	1 pack
Diced British Chicken Breast**	240g	390g	520g
Sliced Mushrooms**	80g	120g	180g
Garlic Clove**	2	3	4
Potatoes	450g	700g	900g
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard 9)	17g	25g	34g
Crème Fraîche** 7)	75g	120g	150g
Tenderstem® Broccoli**	150g	200g	300g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Pantry	2P	3P	4P
Water for the Sauce*	75ml	120ml	150ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	664g	100g
Energy (kJ/kcal)	3953/945	596/142
Fat (g)	46.5	7.0
Sat. Fat (g)	25.9	3.9
Carbohydrate (g)	81.5	12.3
Sugars (g)	9.6	1.5
Protein (g)	49.8	7.5
Salt (g)	2.54	0.38

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.

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

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Get Started

Preheat your oven to 220°C/200°C fan/gas mark 7. 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 ½ **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 any remaining pastry for another recipe.



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.



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.



Broccoli Time

Meanwhile, halve any thick **broccoli stems** lengthways.

Pop the **broccoli** 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 middle shelf until tender and crispy, 10-12 mins.

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** and stir in the **cheese** until melted, then cover with a lid to keep warm.

If you'd prefer to boil your broccoli, cut into thirds, then boil for 3-4 mins, until tender.



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 **crème fraîche**.

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.



Serve Up

Serve your **ultimate chicken and mushroom pie** on plates with the **broccoli** and **cheesy mash** alongside.

Enjoy!