



Prince Harry's Chicken Pie with Mushrooms and Carrots

Family 40 Minutes • 1 of your 5 a day

N° 7



Baking Potato



Onion



Closed Cup Mushrooms



Carrot



Garlic Clove



Panko Breadcrumbs



Diced Chicken Breast



Chicken Stock Paste



Creme Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Bowl, Frying Pan, Wooden Spoon, Measuring Jug, Ovenproof Dish, Plate.

Ingredients

	2P	3P	4P
Baking Potato**	1	2	2
Onion**	1	1	2
Closed Cup Mushrooms**	150g	225g	300g
Carrot**	1	2	2
Garlic Clove	2	3	4
Panko Breadcrumbs 13)	25g	35g	50g
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Diced Chicken Breast**	280g	420g	560g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche 7)**	150g	225g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	524g	100g
Energy (kJ/kcal)	2727 /652	520 /124
Fat (g)	34	7
Sat. Fat (g)	13	2
Carbohydrate (g)	54	10
Sugars (g)	8	1
Protein (g)	44	8
Salt (g)	1.38	0.26

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Potato

Bring a large saucepan of **water** to the boil with ¼ tsp of **salt** and preheat your oven to 220°C. Peel the **potato** and slice into 1cm wide rounds. Pop the **potato** into your pan of **boiling water**, cook until just soft, 12-15 mins. **TIP:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the potato to overcook.* Once cooked, carefully drain in a colander and set aside.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Thinly slice the **mushrooms**. Trim the **carrot** (no need to peel), halve lengthways then slice each half into long 1cm wide strips. Chop into 1cm chunks. Peel and grate the **garlic** (or use a garlic press). Put the **breadcrumbs** into a bowl, add the **olive oil** (see ingredients for amount). Season with **salt** and **pepper**, stir together.



Brown the Chicken

Heat a drizzle of **oil** in a frying pan on medium-high heat. When hot, add the **chicken**, season with **salt** and **black pepper** and cook until the **chicken** is browned, 6-7 mins. **IMPORTANT:** *Wash your hands after handling raw chicken. The chicken is cooked when no longer pink in the middle. TIP: Cook the chicken in two batches if you need to - in a crowded pan it will stew rather than brown!*



Cook the Veg

Once cooked, transfer the **chicken** to a bowl and leave to the side. Add a drizzle more **oil** to the pan along with the **onion** and **carrot**. Cook on medium heat, stirring, until slightly softened, 4-5 mins. Stir in the **mushrooms** and a little more **oil** if needed. Turn the heat up slightly. Cook everything together until the **mushrooms** are browned, about 5-6 mins. Add the **garlic**, stir and cook for 1 minute.



Simmer

Pour in the **water** (see ingredients for amount) and add the **chicken stock paste**. Bring to the boil and stir to dissolve the **stock paste**. Add the **creme fraiche** and bring back to the boil, then turn down the heat and simmer gently until reduced by a third, 3-4 mins. Once the **sauce** has reduced, return the **chicken** to the frying pan. Season to taste with **salt** and **pepper**.



Bake and Serve

Transfer the **chicken mixture** to an ovenproof dish and top with the **cooked potato slices**. Sprinkle over your **breadcrumbs**. Season with **black pepper** and bake on the top shelf of your oven until the top is golden brown, 10-12 mins. Serve straight from the dish.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.