



# Creamy Tex-Mex Chicken & Potato Top Pie

with Hidden Veggies & Corn

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Celery



Garlic



Sweetcorn



Chicken Breast



Tex-Mex Spice Blend



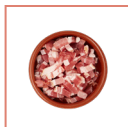
Tomato Paste



Cream



Chicken-Style Stock Powder



Diced Bacon

Prep in: 20-30 mins  
Ready in: 30-40 mins

Eat Me Early

Turn a juicy chicken drizzled in a creamy corn and veggie sauce into a veggie chicken pie, topped with potato. You can smell the Tex-Mex seasoning coming off the pie as it bakes, that's when dinner gets very exciting, so dig in and enjoy!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Milk



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	30g	60g
<b>milk*</b>	2 tbs	¼ cup
carrot	1	2
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
sweetcorn	1 tin	1 tin
chicken breast	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
cream	½ packet (125ml)	1 packet (250ml)
chicken-style stock powder	1 medium sachet	1 large sachet
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3215kJ (768Cal)	486kJ (116Cal)
Protein (g)	43.8g	6.6g
Fat, total (g)	42.2g	6.4g
- saturated (g)	25g	3.8g
Carbohydrate (g)	53.5g	8.1g
- sugars (g)	23.7g	3.6g
Sodium (mg)	1495mg	226mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3800kJ (908Cal)	534kJ (128Cal)
Protein (g)	51.7g	7.3g
Fat, total (g)	54.4g	7.3g
- saturated (g)	29.5g	4.1g
Carbohydrate (g)	53.6g	7.5g
- sugars (g)	23.7g	3.3g
Sodium (mg)	1894mg	266mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Make the mash

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to the **potato** and season with **salt**. Mash until smooth.

**TIP:** Save time and get more fibre by leaving the potato unpeeled.

**Little cooks:** Get those muscles working and help mash the potatoes!

4



## Finish the pie filling

- Add **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then stir through **cream** (see ingredients), **sweetcorn** and **chicken-style stock powder**. Remove from heat.
- Preheat grill to high.

2



## Get prepped

- Meanwhile, grate the **carrot**. Finely chop **celery** and **garlic**. Drain the **sweetcorn**.
- Cut **chicken breast** into 2cm chunks.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.

5



## Grill the pie

- Transfer **chicken mixture** to a baking dish, then spread the **mash** over the top.
- Grill **pie** until lightly golden, **8-10 minutes**.

3



## Start the pie filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **chicken** and season with **salt** and **pepper**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Reduce heat to medium-high, then add **carrot** and **celery** and cook, stirring, until softened, **6-7 minutes**.

**TIP:** Add a dash of water to the veggies to help speed up the cooking process.

**Custom Recipe:** If you've added diced bacon, cook with the chicken. Continue as above.

6



## Serve up

- Divide creamy Tex-Mex chicken and potato pie between bowls. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)