



Saucy Tex-Mex Chicken & Potato Top Pie

with Hidden Veggies & Corn

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Cauliflower



Leek



Garlic



Sweetcorn



Chicken Thigh



Tex-Mex Spice Blend



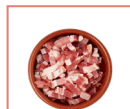
Tomato Paste



Cream



Chicken-Style Stock Powder



Diced Bacon

Recipe Update

Unfortunately, this week's celery was in short supply, so we've replaced it with leek. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

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 · Oven tray lined with baking paper · Large frying pan · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	30g	60g
milk*	2 tbs	¼ cup
cauliflower	1 portion (200g)	1 portion (400g)
leek	1	2
garlic	2 cloves	4 cloves
sweetcorn	1 tin	1 tin
chicken thigh	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large 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)	3315kJ (792Cal)	483kJ (115Cal)
Protein (g)	40.9g	6g
Fat, total (g)	49.8g	7.3g
- saturated (g)	27.4g	4g
Carbohydrate (g)	51g	7.4g
- sugars (g)	23.7g	3.5g
Sodium (mg)	1509mg	220mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3900kJ (932Cal)	530kJ (127Cal)
Protein (g)	48.8g	6.6g
Fat, total (g)	62g	8.4g
- saturated (g)	31.8g	4.3g
Carbohydrate (g)	51.1g	6.9g
- sugars (g)	23.7g	3.2g
Sodium (mg)	1908mg	259mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Make the mash

- Preheat oven to **220°C/200°C fan-forced**.
- 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!



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 **roasted cauliflower**, the **cream** (see **ingredients**), **sweetcorn** and **chicken-style stock powder**.



Get prepped

- Meanwhile, preheat grill to high. Cut **cauliflower** into small florets.
- Place **cauliflower** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then roast until tender and brown around the edges, **20-25 minutes**.
- Meanwhile, finely chop **leek** and **garlic**. Drain the **sweetcorn**. Cut **chicken thigh** into 2cm chunks.



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 **leek** and cook, stirring, until softened, **6-7 minutes**.

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

Custom Recipe: If you've added diced bacon, cook bacon with the chicken, breaking up with a spoon, until golden. Continue with step.



Grill the pie

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



Serve up

- Divide saucy Tex-Mex chicken and potato top pie between plates. Enjoy!

Rate your recipe

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