



# Chicken, Bacon & Parsley Pie with Mash Topping

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit  
with this symbol



Potato



Onion



Carrot



Courgette



Garlic



Parsley



Chicken Breast



Diced Bacon



Cream



Beef-Style  
Stock Powder

Prep in: 35-45 mins  
Ready in: 45-55 mins

We think the world's a better place when there's chicken pie for dinner! With a garlic and herb-seasoned bacon filling and heavenly potato mash topping (which the kids can help out with), this one is just what we all need right now.

### 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
onion	1 (medium)	1 (large)
carrot	1	2
courgette	1	2
garlic	3 cloves	6 cloves
parsley	1 bag	1 bag
chicken breast	1 small packet	2 small packets OR 1 large packet
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ cup
<b>salt*</b>	¼ tsp	½ tsp
diced bacon	1 packet	1 packet
cream	½ packet (125ml)	1 packet (250ml)
beef-style stock powder	1 medium sachet	1 large sachet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3953kJ (945Cal)	522kJ (125Cal)
Protein (g)	50.2g	6.6g
Fat, total (g)	62.2g	8.2g
- saturated (g)	32.6g	4.3g
Carbohydrate (g)	48.9g	6.5g
- sugars (g)	20.1g	2.7g
Sodium (mg)	1279mg	169mg

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.



## Get prepped

- Bring a medium saucepan of salted water to the boil.
- Peel **potato** and cut into large chunks. Thinly slice **onion**. Thinly slice **carrot** and **courgette** into half-moons. Finely chop **garlic**. Roughly chop **parsley**.
- Cut **chicken breast** into 2cm chunks.



## Make it saucy

- Reduce heat to low, then add **cream** (see ingredients) and **beef-style stock powder**. Cook, stirring, until thickened, **1-2 minutes**.
- Return **chicken** to the pan and stir to combine. Season to taste.



## Make the mash

- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **10-15 minutes**. Drain and return **potato** to the saucepan.
- Add the **butter**, **milk** and the **salt**, then mash until smooth.

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



## Grill the pie

- Preheat the grill to high. Transfer the **chicken filling** to a baking dish, then top with the **potato mash**.
- Run a fork over the **mash** to create an uneven surface. Grill **pie** until browned, **6-10 minutes**.

**Little cooks:** Join in on the fun by smoothing the mash mixture evenly over the pie!



## Cook the filling

- While the potato is cooking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **chicken** until browned and cooked through, **5-6 minutes**. Transfer to a bowl.
- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**.
- Add **onion**, **carrot** and **courgette**. Cook, stirring, until softened, **5-6 minutes**.
- Add **garlic** and **parsley** and cook until fragrant, **1 minute**.



## Serve up

- Divide chicken, bacon and parsley pie with mash topping between plates. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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