



# Truffle Chicken, Bacon & Mushroom Pot Pie

with Filo Pastry & Balsamic Rocket Salad

PUB BISTRO

Grab your Meal Kit with this symbol



Tomato



Onion



Parsley



Button Mushrooms



Garlic



Diced Chicken



Diced Bacon



Herb & Mushroom Seasoning



Cream



Truffle Oil (Optional)



Filo Pastry



Rocket Leaves



Balsamic & Olive Oil Dressing

Prep in: 20-30 mins  
Ready in: 40-50 mins

Eat Me Early

A pot pie is a classic for a reason, it's unbeatable for nostalgia and cosy vibes. Our one comes with creamy chicken, bacon and mushroom filling but the hint of truffle makes this pie extra special. So dig in and enjoy this timeless delight!

### Pantry items

Olive Oil, Butter



## 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

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
tomato	1	2
onion	1 (medium)	1 (large)
parsley	1 bag	1 bag
button mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
diced chicken	1 packet	1 packet
diced bacon	1 packet	1 packet
herb & mushroom seasoning	1 sachet	2 sachets
cream	1 packet (250ml)	2 packets (500ml)
truffle oil (optional)	drizzle	drizzle
<b>butter*</b>	30g	60g
filo pastry	1 medium packet	1 large packet
rocket leaves	1 small bag	1 medium bag
balsamic & olive oil dressing	½ packet	1 packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4696kJ (1122Cal)	740kJ (177Cal)
Protein (g)	54g	8.5g
Fat, total (g)	81.2g	12.8g
- saturated (g)	44.5g	7g
Carbohydrate (g)	47g	7.4g
- sugars (g)	9.7g	1.5g
Sodium (mg)	1229mg	194mg

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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Roughly chop **tomato, onion** and **parsley**. Thinly slice **button mushrooms**. Finely chop **garlic**.



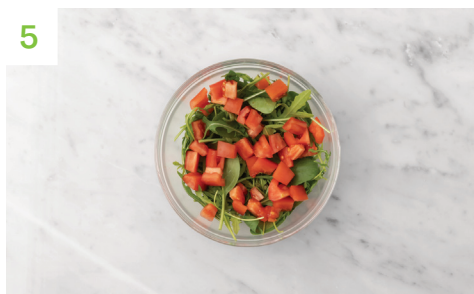
## Bake the pie

- Transfer **filling** to a baking dish.
- In a small microwave-safe bowl, add the **butter** and microwave in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry** and place on top of **filling** to completely cover. Gently brush melted **butter** over to coat.
- Bake **pie** until pastry is golden, **15-20 minutes**.



## Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **diced chicken** and **diced bacon**, tossing occasionally, until browned and cooked through, **5-6 minutes**. Transfer to a bowl.
- Return the frying pan to medium-high heat, then add **onion** and **mushrooms** and cook until browned and softened, **4-6 minutes**.



## Make the salad

- Meanwhile, combine **rocket leaves** and **tomato** in a medium bowl. Add **balsamic & olive oil dressing** (see ingredients) and toss to coat. Season to taste.



## Make it saucy

- Add **garlic** and **herb & mushroom seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, return **chicken, bacon** and any resting juices to the pan, then add **cream** and a splash of **water**. Stir to combine and cook until slightly thickened, **1-2 minutes**.
- Remove from heat, add **parsley** and a drizzle of **truffle oil** (if using).

**TIP:** Truffle oil has a strong flavour – add less if desired!



## Serve up

- Divide creamy truffle chicken, bacon and mushroom pot pie between plates.
- Serve with balsamic rocket salad. Enjoy!

**TIP:** Serve immediately to ensure the pastry stays crisp!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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