



Herby Chicken & Bacon Pie

with Potato Mash Topping

HALL OF FAME

CUSTOMER FAVOURITE

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Carrot



Courgette



Garlic



Herbs



Chicken Thigh



Diced Bacon



Cream



Beef-Style Stock Powder

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

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 pie is just what we all need right now.

Eat Me Early

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
olive oil*	refer to method	refer to method
potato	2	4
onion	½	1
carrot	1	2
courgette	1	2
garlic	3 cloves	6 cloves
herbs	½ bag	1 bag
chicken thigh	1 small packet	2 small packets OR 1 large packet
butter*	40g	80g
milk*	2 tbs	¼ cup
salt*	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)	4039kJ (965Cal)	533kJ (127Cal)
Protein (g)	45.7g	6g
Fat, total (g)	69.7g	9.2g
- saturated (g)	34.9g	4.6g
Carbohydrate (g)	48.9g	6.5g
- sugars (g)	20.1g	2.7g
Sodium (mg)	1298mg	171mg

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.



Get prepped

- Bring a medium saucepan of salted water to the boil.
- Peel **potato** and cut into large chunks. Thinly slice **onion** (see ingredients). Thinly slice **carrot** and **courgette** into half-moons. Finely chop **garlic**. Roughly chop **herbs** (see ingredients).
- Cut **chicken thigh** 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** and cook, stirring, until softened, **5-6 minutes**.
- Add **garlic** and **herbs** and cook until fragrant, **1 minute**.



Serve up

- Divide herby chicken and bacon 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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