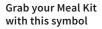
Herby Chicken & Bacon Pie with Potato Mash Topping

HALL OF FAME

CUSTOMER FAVOURITE

KID FRIENDLY









Potato





Carrot



Courgette







Chicken Thigh

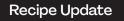




Cream



Beef-Style Stock Powder



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.

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

 $\label{eq:medium} \operatorname{Medium} \operatorname{saucepan} \cdot \operatorname{Large} \operatorname{frying} \operatorname{pan} \cdot \operatorname{Medium} \operatorname{or} \operatorname{large} \\ \operatorname{baking} \operatorname{dish}$

Ingredients

2 People	4 People
refer to method	refer to method
2	4
1/2	1
1	2
1	2
3 cloves	6 cloves
½ bag	1 bag
1 small packet	2 small packets OR 1 large packet
40g	80g
2 tbs	½ cup
1/4 tsp	½ tsp
1 packet	1 packet
½ packet (125ml)	1 packet (250ml)
1 medium sachet	1 large sachet
	refer to method 2 1/2 1 1 3 cloves 1/2 bag 1 small packet 40g 2 tbs 1/4 tsp 1 packet 1/2

^{*}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 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!



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.



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.



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!



Serve up

 Divide herby chicken and bacon pie with mash topping between plates. Enjoy!

