



Creamy Chicken & Veggie Potato Top Pie

with Parmesan Cheese

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Parsnip



Leek



Celery



Carrot



Chicken Thigh



Garlic & Herb Seasoning



Aussie Spice Blend



Tomato Paste



Cream



Grated Parmesan Cheese



Parsley

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

Sometimes only a pie will do. Satisfy that warm and cosy craving with this rich, cheesy mash-topped number. Chicken and veggies are cooked in a creamy sauce for an explosion of flavour and a dinner that reminds us why at-home cooking is best.

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 with lid · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
parsnip	1	2
butter*	40g	80g
milk*	2 tbs	¼ cup
leek	1	2
celery	1 stalk	2 stalks
carrot	1	2
chicken thigh	1 medium packet	2 medium packets OR 1 large packets
garlic & herb seasoning	1 medium sachet	1 large sachet
Aussie spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3714kJ (888Cal)	508kJ (121Cal)
Protein (g)	44.2g	6g
Fat, total (g)	57.4g	7.9g
- saturated (g)	32.3g	4.4g
Carbohydrate (g)	58.6g	8g
- sugars (g)	31.5g	4.3g
Sodium (mg)	1517mg	208mg
Dietary Fibre (g)	10.2g	1.4g

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.



Make the mash

- Bring a medium saucepan of salted water to the boil. Peel **potato** and **parsnip** and cut into large chunks.
- Cook **potato** and **parsnip** in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return **potato** and **parsnip** to the pan. Add the **butter** and **milk**, then season with **salt** and mash until smooth.

TIP: Save time and get more fibre by leaving the potato unpeeled!



Add the veggies

- Add **carrot** and **celery** and cook until softened, **2-3 minutes**. Add **garlic & herb seasoning**, **Aussie spice blend** and **tomato paste**, then cook, stirring, until fragrant, **1 minute**.
- Reduce the heat to medium, then add **cream** (**see ingredients**). Stir well to combine and cook until slightly reduced, **2 minutes**. Season to taste.



Get prepped

- While the **potato** is cooking, finely chop **leek** and **celery**. Grate **carrot**.
- Cut **chicken thigh** into 2cm chunks.



Grill the pie

- Preheat grill to medium-high.
- Transfer the **chicken mixture** to a baking dish and spread the **mashed potato** over the top, smoothing over with the back of a spoon.
- Sprinkle over the **grated Parmesan cheese** and grill until the cheese is melted and golden, **8-10 minutes**.



Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **chicken** and **leek**, tossing occasionally, until browned and cooked through, **4-5 minutes**.

TIP: Chicken is cooked through when it's no longer pink inside.



Serve up

- Divide chicken potato top pie between plates.
- Tear over **parsley**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW20

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate