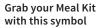


Creamy Chicken & Veggie Potato Top Pie with Parmesan Cheese

NEW

KID FRIENDLY





















Chicken Thigh

Carrot



Garlic & Herb



Seasoning





Tomato Paste



Grated Parmesan



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

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.



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

 $\label{eq:Medium sauce} \mbox{Medium saucepan with lid} \cdot \mbox{Large frying pan} \cdot \mbox{Medium or large baking dish}$

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	1/4 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!



Get prepped

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



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.



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.



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.



Serve up

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

