



Slow-Cooked Chicken & Bacon Casserole

with Potato Mash & Veggies

SLOW-COOKER FRIENDLY

NEW

Grab your meal kit with this number

23



Carrot



Celery



Chicken Drumsticks



Diced Bacon



Garlic & Herb Seasoning



Chilli Flakes (Optional)



Passata



Chicken-Style Stock Powder



Potato



Baby Leaves



Grated Parmesan



Diced Bacon

Prep in: 15-25 mins
Ready in: 4 hrs 20 mins - 4 hrs 30 mins

Eat Me Early

We love a slow-cooked meal! There's something magic about being able to throw a bunch of ingredients into a pot, and come home later to a fully-formed meal. These chicken drumsticks will be falling apart by the time you're ready to eat, in a rich tomato-based sauce with tender veggies and salty, savoury bacon. Pile it onto creamy mash and enjoy this warm and cosy meal.

Pantry items

Olive Oil, Plain Flour, Butter, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Slow Cooker or Ovenproof saucepan · Medium saucepan with lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
celery	1 stalk	2 stalks
chicken drumsticks	1 medium packet	2 medium packets OR 1 large packet
plain flour*	2 tbs	¼ cup
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
chilli flakes  (optional)	pinch	pinch
passata	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
baby leaves	1 small packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3174kJ (759cal)	250kJ (60cal)
Protein (g)	54.7g	4.3g
Fat, total (g)	38.6g	3g
- saturated (g)	11.5g	0.9g
Carbohydrate (g)	48g	3.8g
- sugars (g)	24.5g	1.9g
Sodium (mg)	1701mg	134.1mg
Dietary Fibre (g)	7.6g	0.6g

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



Get prepped

1. Cut **carrot** into bite-sized chunks. Roughly chop **celery**.
2. In a medium bowl, combine **chicken drumsticks**, the **plain flour** and a generous pinch of **salt** and **pepper**.
3. In a large frying pan, heat a drizzle of **olive oil** over high heat. Shake off excess **flour** and cook **chicken drumsticks**, turning, until browned on all sides, **3-4 minutes**. Transfer to slow cooker.
4. Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, **carrot** and **celery**, breaking up bacon with a spoon, until tender, **4-6 minutes**.



Make the mash

1. When the chicken has **25 minutes** remaining, bring a medium saucepan of salted water to the boil.
2. Peel **potato**, then cut into large chunks. Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**.
3. Drain and return **potato** to the pan. Add the **butter** and **milk** to **potato** and season generously with **salt**. Mash until smooth. Cover to keep warm.

CUSTOM OPTIONS

+ ADD GRATED PARMESAN
Add to mash with butter and milk.

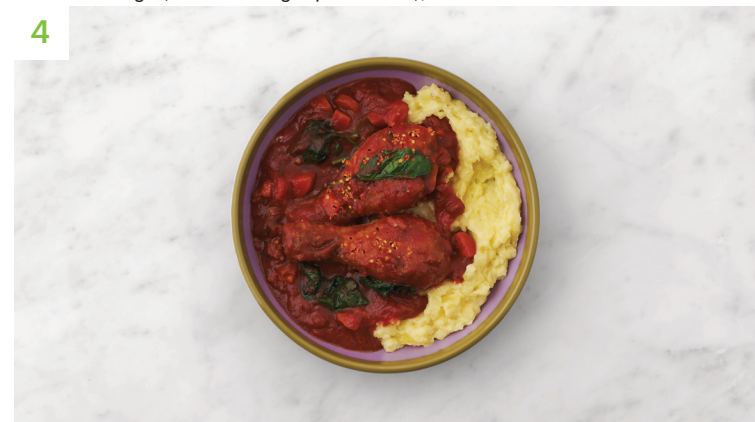
+ DOUBLE DICED BACON
Follow method above.



Finish the casserole

1. Add **garlic & herb seasoning** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1-2 minutes**.
2. Stir through **passata**, **chicken-style stock powder** and the **water**. Transfer to slow cooker and set cooking temperature to high. Cover with a lid.
3. Cook, turning drumsticks each hour, until chicken is tender and the meat is falling off the bone, **4 hours**.

TIP: No slow cooker? Preheat the oven to 200°C/180°C fan-forced. Prepare chicken drumsticks and sauce as above. Transfer mixture to an ovenproof saucepan, cover with a lid (or tightly with foil). Bake until chicken is tender and cooked through (when no longer pink inside), 90 minutes.



Serve up

1. When the casserole is done, add **baby leaves** and stir until wilted. Season with pepper.
2. Divide potato mash, slow-cooked chicken and bacon casserole between bowls. Sprinkle with remaining chilli flakes to serve. Enjoy!

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

