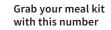


Creamy Chicken & Veggies Pie with Cheesy Parmesan-Parsnip Topping

KID FRIENDLY





















Thyme

Carrot



Chicken Thigh





Tomato Paste





Grated Parmesan Cheese





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. **Pantry items** Olive Oil, 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

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

Ingredients

| 9 | | |
|----------------------------|-----------------|---------------------------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| parsnip | 1 | 2 |
| butter* | 40g | 80g |
| milk* | 2 tbs | ⅓ cup |
| leek | 1 | 2 |
| celery | 1 stalk | 2 stalks |
| carrot | 1 | 2 |
| thyme | ½ large packet | 1 large packet |
| chicken thigh | 1 medium packet | 2 medium packets OR 1 large packet |
| garlic & herb seasoning | 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 |
| | | |

^{*}Pantry Items

Nutrition

| Per Serving | Per 100g |
|-----------------|--|
| 3720kJ (889Cal) | 509kJ (121Cal) |
| 43.9g | 6g |
| 57.1g | 7.8g |
| 32.1g | 4.4g |
| 59.3g | 8.1g |
| 31.7g | 4.3g |
| 1372mg | 188mg |
| 10.6g | 1.5g |
| | 3720kJ (889Cal) 43.9g 57.1g 32.1g 59.3g 31.7g 1372mg |

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** 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.
- Pick thyme leaves (see ingredients).
- · 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 thyme, garlic & herb seasoning 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 creamy chicken and veggie pie between plates to serve. Enjoy!

