

Low & Slow Chicken-Bacon Casserole

with Potato Mash & Veggies

SLOW-COOKER FRIENDLY

Grab your meal kit
with this number

23



Carrot



Celery



Chicken Drumsticks



Diced Bacon



Garlic & Herb
Seasoning



Chilli Flakes
(Optional)



Passata



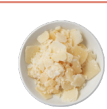
Chicken-Style
Stock Powder



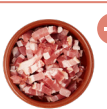
Potato



Baby Leaves



Grated
Parmesan



Diced
Bacon

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

 Eat Me Early

We love a slow-cooked meal! There's something magical 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 a 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) | 3204kJ (765Cal) | 448kJ (107Cal) |
| Protein (g) | 55.3g | 7.7g |
| Fat, total (g) | 38.8g | 5.4g |
| - saturated (g) | 11.5g | 1.6g |
| Carbohydrate (g) | 43.3g | 6.1g |
| - sugars (g) | 10.5g | 1.5g |
| Sodium (mg) | 1703mg | 238mg |
| Dietary Fibre (g) | 8.7g | 1.2g |

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

2025 | CW01



Get prepped & start the casserole

- Cut **carrot** into bite-sized chunks. Roughly chop **celery**.
- In a medium bowl, combine **chicken drumsticks**, the **plain flour** and a generous pinch of **salt** and **pepper**.
- 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.
- 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

- When the chicken has **25 minutes** remaining, bring a medium saucepan of salted water to the boil.
- Peel **potato**, then cut into large chunks. Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**.
- 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 the mash, along with butter and milk.



DOUBLE DICED BACON

Follow method above.



Finish the casserole

- Add **garlic & herb seasoning** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1-2 minutes**.
- Stir through **passata, chicken-style stock powder** and the **water**. Transfer to slow cooker and set cooking temperature to high. Cover with a lid.
- 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.



Finish & serve

- When casserole is done, add **baby leaves** and stir until wilted. Season with pepper to taste.
- Divide potato mash, slow-cooked chicken and bacon casserole between serving bowls.
- Sprinkle with remaining **chilli flakes** (if using) to serve. Enjoy!

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

