



Saucy Tex-Mex Chicken & Potato Top Pie

with Cauliflower & Corn

KID FRIENDLY

Grab your meal kit with this number

4



Potato



Celery



Garlic



Sweetcorn



Cauliflower



Chicken Thigh



Tex-Mex Spice Blend



Tomato Paste



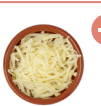
Cream



Chicken-Style Stock Powder



Diced Bacon



Shredded Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Eat Me Early

Tonight, let's turn juicy chicken in a creamy corn and veggie sauce into a delicious potato-to pie. You can smell the Tex-Mex seasoning as it bakes - that's when dinner gets very exciting, so dig in and enjoy!

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 · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
butter*	30g	60g
milk*	2 tbs	¼ cup
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
sweetcorn	1 medium tin	1 large tin
cauliflower	1 medium portion	1 large portion
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3561kJ (851Cal)	468kJ (111Cal)
Protein (g)	41.4g	5.4g
Fat, total (g)	49.1g	6.4g
- saturated (g)	27.1g	3.6g
Carbohydrate (g)	59.6g	7.8g
- sugars (g)	14.6g	1.9g
Sodium (mg)	1252mg	164mg
Dietary Fibre (g)	10.5g	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.

We're here to help!

Scan here if you have any questions or concerns

2025 | CW02



Make the mash

- Preheat oven to **220°C/200°C fan-forced**.
- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to the **potato** and season with **salt**. Mash until smooth.

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



Finish the pie filling

- Add **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then stir through roasted **cauliflower**, the **cream** (see ingredients), **sweetcorn** and **chicken-style stock powder**.



Get prepped

- Meanwhile, finely chop **celery** and **garlic**.
- Drain **sweetcorn**. Cut **cauliflower** into small florets.
- Cut **chicken thigh** into 2cm chunks.



Grill the pie

- Preheat grill to high.
- Transfer the **pie filling** to a baking dish, then spread the mash over the top.
- Grill pie until lightly golden, **8-10 minutes**.



Start the pie filling

- Place **cauliflower** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then roast until tender and brown around edges, **20-25 minutes**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **chicken** and season with **salt** and **pepper**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Reduce heat to medium-high, then add **celery** and cook, stirring, until softened, **6-7 minutes**.

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



Finish & serve

- Divide saucy Tex-Mex chicken and potato top pie between plates. Enjoy!

CUSTOM OPTIONS

+ ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ ADD CHEDDAR CHEESE

Sprinkle over before serving.

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

