



# CHICKEN & LEEK PIE

with Crunchy Filo Top



Make a crunchy  
pastry pie topping



Leek



Carrot



Parsley



Thyme



Chicken Stock



Garlic



Celery



Free-Range Chicken Thigh



Wholegrain Mustard



Baby Spinach Leaves



Filo Pastry

**Pantry Staples:** Olive Oil, Water, Plain Flour, Milk, Butter

Hands-on: **35 mins**  
Ready in: **45 mins**

Eat me early

The secret to an amazing chicken pie? Well, it's got to be an amazing sauce to hold everything together, with a really crispy top. With filo pastry the latter is easy – and we're going to show you the perfect creamy solution to keeping your filling together, too.



## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **medium baking dish**, **chef's knife**, **chopping board**, **vegetable peeler**, **garlic crusher**, **medium frying pan**, **wooden spoon**, **paper towel** and a **medium jug**.



### 1 GET PREPPED

Remove the **filo pastry** from the fridge and bring to room temperature, covered with a damp tea towel. Preheat the oven to **200°C/180°C fan-forced**. Grease a medium baking dish. Chop the **free-range chicken thigh** into 2 cm chunks. Finely slice the **leek**. Finely chop the **carrot**. Finely chop the **celery**. Peel and crush the **garlic**. Pick the **thyme** and **parsley** leaves and roughly chop until you have **1 tbs** of each (keep separate).



### 4 MAKE THE CREAMY SAUCE

Crumble the **chicken stock** cube into a medium jug and combine with the **hot water** (check ingredients list for the amount) and **milk**. Wipe the same frying pan clean with paper towel and melt the **butter** over a medium heat. Stir in the **plain flour** and cook, stirring, for **1 minute**, or until combined. Slowly add the **stock-milk mixture** and cook, stirring, for **5 minutes**, or until the sauce thickens. Stir through the **wholegrain mustard** and season with a **pinch** of **salt** and **pepper**.



### 2 COOK THE CHICKEN

Heat a **drizzle** of **olive oil** in a medium frying pan over a medium-high heat. Add the **chicken** in two batches and cook, stirring, for **4-5 minutes**, or until browned and cooked through. Once cooked, transfer the chicken to the medium baking dish.



### 5 ADD THE SCRUNCH-TOP

Pour the **creamy sauce** into the baking dish, over the chicken and vegetables. Scrunch each **filo pastry** sheet into very loose balls and place on top of the pie. Repeat until the whole pie is covered, making sure not to overcrowd the pastry. **TIP:** While working with the **filo pastry**, keep unused sheets covered under a damp tea towel to prevent them from drying out. **Drizzle** (or **spray**) the pastry top with **olive oil** and place the dish in the oven to cook for **10 minutes**, or until the filo is golden and flaky.



### 3 COOK THE PIE FILLING

Return the pan to a medium-high heat. Add the **leek**, **carrot** and **celery** and cook, stirring, for **5 minutes**, or until softened. Add the **garlic**, **thyme**, **parsley** and **baby spinach leaves** and cook, stirring, for **2-3 minutes**, or until fragrant and softened. Transfer the veggies to the baking dish with the chicken.



### 6 SERVE UP

Cut the chicken and leek pie into slices and divide between plates.

ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
filo pastry	10 sheets
free-range chicken thigh	1 packet
leek	1
carrot	2
celery	1 stick
garlic	2 cloves
thyme	1 bunch
parsley	1 bunch
baby spinach leaves	1 bag
chicken stock	1 cube
hot water*	¼ cup
milk*	1 cup
butter*	2 tbs
plain flour*	2 tbs
wholegrain mustard	¾ tub (3 tsp)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2380kJ (569Cal)	544kJ (130Cal)
Protein (g)	43.1g	9.8g
Fat, total (g)	24.7g	5.6g
- saturated (g)	8.6g	2.0g
Carbohydrate (g)	41.4g	9.5g
- sugars (g)	9.8g	2.2g
Sodium (mg)	712mg	163mg

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