



Prince Harry's Chicken Pie

with Mushrooms and Carrots

CLASSIC 40 Minutes • 1.5 of your 5 a day



Baking Potato



Onion



Closed Cup Mushrooms



Carrot



Garlic Clove



Panko Breadcrumbs



Diced Chicken Breast



Chicken Stock Powder



Crème Fraîche

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Saucepan, Colander, Fine Grater (or Garlic Press), Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Baking Potato	1	1.5	2
Onion	1	1.5	2
Closed Cup Mushrooms	1 small punnet	1 large punnet	2 small punnets
Carrot	1	2	2
Garlic Clove	2	3	4
Panko Breadcrumbs 13)	25g	40g	50g
Olive Oil for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Diced Chicken Breast	280g	420g	560g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Powder	1 sachet	1½ sachets	2 sachets
Crème Fraîche 7)	150g	225g	300g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	595g	100g
Energy (kJ/kcal)	2853 /682	480 /115
Fat (g)	35	6
Sat. Fat (g)	14	2
Carbohydrate (g)	61	10
Sugars (g)	13	2
Protein (g)	43	7
Salt (g)	0.92	0.16

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **13)** Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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1. Cook the Potato

Bring a large saucepan of **water** to the boil with ¼ tsp of **salt** and preheat your oven to 220°C. Peel the **potato** and slice into 1cm wide rounds. Pop the **potato** into your pan of boiling **water**, cook until just soft, 12-15 mins. **TIP:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the potato to overcook.* Once cooked, carefully drain in a colander and set aside.



4. Cook the Veg

Once cooked, transfer the **chicken** to a bowl and leave to the side. Add a drizzle more **oil** to the pan along with the **onion** and **carrot**. Cook on medium heat, stirring, until slightly softened, 4-5 mins. Stir in the **mushrooms** and a little more **oil** if needed. Turn the heat up slightly. Cook everything together until the **mushrooms** are browned, about 5-6 mins. Add the **garlic**, stir and cook for 1 minute.



2. Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Thinly slice the **mushrooms**. Trim the **carrot** (no need to peel), halve lengthways then slice each half into long 1cm wide strips. Chop into 1cm chunks. Peel and grate the **garlic** (or use a garlic press). Put the **breadcrumbs** and **olive oil** (see ingredients for amount) into a bowl. Season with **salt** and **pepper**, stir together.



5. Simmer

Pour in the **water** (see ingredients for amount) and add the **chicken stock powder**. Bring to the boil and stir to dissolve the **stock powder**. Add the **creme fraiche** and bring back to the boil, then turn down the heat and simmer gently until reduced by a third, 3-4 mins. Once the **sauce** has reduced, return the **chicken** to the frying pan. Season to taste with **salt** and **pepper**.



3. Brown the Chicken

Heat a drizzle of **oil** in a frying pan on medium-high heat. When hot, add the **chicken**, season with **salt** and **black pepper** and cook until the **chicken** is browned, 6-7 mins. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.* **TIP:** *Cook the chicken in two batches if you need to - in a crowded pan it will stew rather than brown!*



6. Bake and Serve

Transfer the **chicken mixture** to an ovenproof dish and top with the **cooked potato slices**. Sprinkle over your **breadcrumbs**. Season with **black pepper** and bake on the top shelf of your oven until the top is golden brown, 10-12 mins. Serve straight from the dish.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.