



# Chicken Pot Pie Stew

with Crusty Garlic Toasts

35 Minutes



Chicken Tenders



Red Potato



Mirepoix



Green Peas



Parsley and Thyme



Garlic, cloves



Cream Sauce Spice Blend



Chicken Broth Concentrate



Sub Roll

HELLO MIREPOIX

*A classic flavour base made up of carrots, celery and onions!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, large bowl, small pot, measuring cups, large pot, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Red Potato	300 g	600 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Parsley and Thyme	14 g	21 g
Garlic, cloves	2	4
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	1	2
Sub Roll	2	4
Unsalted Butter*	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Prep

Halve **potatoes** lengthwise, then cut into ¼-inch half-moons. Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl), then finely chop. Roughly chop **parsley**. Peel, then mince or grate **garlic**.



### Make stew

Add **Cream Sauce Spice Blend**, **thyme** and **half the garlic** to the pot with **chicken**. Cook, stirring often, until **chicken** is coated, 1 min. Add **broth concentrate**, **peas**, **potatoes** and **mirepoix** and **2 cups water** (dbl for 4 ppl). Bring to a simmer. Once simmering, cook until **veggies** are tender and **broth** thickens slightly, 10-12 min. Season with **salt** and **pepper**, to taste. (**TIP:** If you prefer a brothier stew, add more water, ¼ cup at a time.)



### Cook potatoes and mirepoix

Heat a large pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **potatoes** and **mirepoix**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **potatoes** and **mirepoix** soften slightly, 4-5 min. Transfer **potatoes** and **mirepoix** to a large bowl.



### Make garlic toasts

While **stew** simmers, halve **rolls**. Arrange on an unlined baking sheet, cut-side up. Melt **2 tbsp butter** (dbl for 4 ppl) in a small pot or in microwavable bowl over low heat. Add **remaining garlic** and **half the parsley** to the pot. Season with **salt** and **pepper**, then stir to combine. Drizzle **garlic butter** onto cut-sides of **rolls**. Toast **rolls** in the **middle** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



### Pan-fry chicken

Pat **chicken** dry with paper towels. Cut in half crosswise. Season with **salt** and **pepper**. Heat the same pot over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 2-3 min per side. (**NOTE:** The chicken will finish cooking in step 4!)



### Finish and serve

Divide **stew** between bowls. Sprinkle **remaining parsley** over top. Serve **garlic toasts** alongside for dipping.

## Dinner Solved!