



COQ AU VIN STYLE PIE

with Parsley Mash



HELLO THYME

The Ancient Egyptians used thyme in the mummification process!



Pancetta



Echalion Shallot



Chestnut Mushrooms



Thyme



Diced Chicken Thigh



Potato



Red Wine Stock Pot



Tomato Puree



Plain Flour



Bay Leaf



Puff Pastry



Flat Leaf Parsley

MEAL BAG

Hands on: **30 mins**
Total: **50 mins**

1.5 of your
5 a day

Family

We've transformed this classic French dish into a much loved British favourite: pie and mash! But do not be mistaken... this is no ordinary pie and mash! A deliciously rich and warming filling tucked in with golden pastry and served alongside buttery parsley mash makes this recipe a perfect mid-week showstopper. It's hard to think of a reason why you wouldn't fall head over heels for this dish...

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Frying Pan, Measuring Jug** and an **Ovenproof Dish**.



1 GET PREPPED

Pre-heat the oven to 220 degrees, bring a large saucepan of water to the boil and boil your kettle. Heat a drizzle of **oil** in a frying pan on medium high heat and add the **pancetta**. Stir fry until golden, 4-5 mins, reducing the heat slightly if needed. Meanwhile, halve, peel and thinly slice the **shallot**. Quarter the **chestnut mushrooms**. Pull the **thyme leaves** off their stalks. Discard the **stalks**.



2 FRY THE CHICKEN

When the **pancetta** is browned, add the **chicken** with a grind of **pepper** and stir together. Stir fry with the **pancetta** until browned on the outside, 4-5 mins. Next, add the **shallots, mushrooms** and **thyme** to the pan with a pinch of **salt** and **pepper**, stir together and cook until the veggies have softened, another 4-5 mins.



3 COOK THE POTATOES

While the veggies cook, chop the **potatoes** into 2cm chunks (no need to peel) and add them to the pan of boiling **water** to cook for 15-20 mins. **★ TIP:** *The potatoes are cooked when you can easily slip a knife through them.* Mix the boiling water from your kettle (amount specified in the ingredient list) with the **red wine stock pot** in a jug and stir to dissolve.



4 SIMMER

When the **veggies** are soft, add the **tomato puree** to the pan, stir together and cook for 1 minute, then add the **flour**, stir together and cook for 2 mins more. Pour in the **red wine stock** and add the **bay leaf**. Stir together and bring to a simmer. Add a pinch of **salt** and **pepper** and simmer until the mixture is thickened and the **chicken** cooked, 4-5 mins. **★ TIP:** *The chicken is cooked when no longer pink in the middle.*



5 BAKE THE PIE

Pour the mixture into an ovenproof dish. Trim the **pastry** to the size of the dish and lay the pastry on top of the filling. **★ TIP:** *It doesn't matter if the pastry goes over the edge of the dish or just sits on top inside the dish, it will depend on the size of your dish!* Prick a small hole through the top of the **pastry** (to allow the steam to escape!). Bake your pie on the top shelf until golden brown, 15-20 mins.



6 FINISH AND SERVE

Whilst the pie cooks, roughly chop the **parsley**. When the **potatoes** are done, drain them in a colander, return to the pan (off the heat) and mash until smooth. Add the **parsley**, a knob of **butter** and a splash of **milk** (if you have some). Stir together until well combined. Taste and add **salt** and **pepper** if it needs it. Cover with a lid to keep warm. Serve the **pie** with the **mash** on the side and enjoy! Remember not to eat the **bay leaf**!

2 PEOPLE INGREDIENTS

Pancetta	60g
Echalion Shallot, sliced	1
Chestnut Mushrooms, quartered	1 small punnet
Thyme	½ bunch
Diced Chicken Thigh	280g
Potato, chopped	1 pack
Water*	200ml
Red Wine Stock Pot ¹⁴⁾	1
Tomato Puree	30g
Plain Flour ¹³⁾	16g
Bay Leaf	1
Puff Pastry ¹³⁾	1 sheet
Flat Leaf Parsley, chopped	1 small bunch

*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 704G	PER 100G
Energy (kcal)	1216	173
(kJ)	5102	725
Fat (g)	57	8
Sat. Fat (g)	24	3
Carbohydrate (g)	117	17
Sugars (g)	10	1
Protein (g)	60	9
Salt (g)	2.33	0.33

ALLERGENS

¹³⁾ Gluten ¹⁴⁾ Sulphites

Red Wine Stock Pot: Water, Sugar, Salt, Reduced Wine (**Sulphites**) (11%), Glucose Syrup, Dried Onion, Natural Flavouring, Stabiliser (Tara Gum).

Pancetta: Pork; Sea Salt; Sugar; Preservative: Sodium Nitrite, Sodium Nitrate; Antioxidant: Sodium Ascorbate.

Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between uses.

THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: 0207 138 9055 | hello@hellofresh.co.uk

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