



CREAMY CHICKEN PIE

with Crispy Potato Topping



HELLO LEEK

Like all members of the allium family (onions, chives etc) leeks are related to lilies!



Potato



Leek



Celery



Chestnut Mushrooms



Chicken Breast



Water



Chicken Stock Pot



Double Cream



Cheddar Cheese



Panko Breadcrumbs



Olive Oil

45 mins

2 of your 5 a day

Simple, comforting, and quick to make, Mimi's Chicken Pie is a go to for chilly evenings. Originally created to celebrate Prince Harry's birthday, Mimi wanted to make sure that this recipe was a real showstopper. Instead of opting for a traditional pastry crust, she decided to top this pie with a delicious layer of thinly sliced potatoes covered with golden cheesy breadcrumbs. This is pie royalty in all its glory.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Peeler, Colander, Frying Pan, Measuring Jug, Coarse Grater, Mixing Bowl** and **Ovenproof Dish**. Now, let's get cooking!



1 BOIL THE POTATO

Put a saucepan of **water** with a pinch of **salt** on to boil for the potato 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, 10-15 mins. **★ TIP:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the slices to break up too much.* Once cooked, carefully drain in a colander and set aside.



2 PREP THE VEGGIES

Meanwhile, remove the root and dark green top from the **leek**, halve lengthways and slice into thin half moons. Chop the **celery** into roughly 1cm wide pieces. Cut the **mushrooms** into bite-sized pieces. **★ TIP:** *Remember to wash your hands after handling raw meat!*



3 BROWN THE CHICKEN

Heat a drizzle of **oil** in a frying pan on medium-high heat. Add the **chicken**, season with **salt** and **black pepper** and cook until the **chicken** is browned, 5-6 mins. **★ TIP:** *The chicken is cooked when it is no longer pink in the middle.* Cook the **chicken** in two batches if you need to - in a crowded pan it will stew rather than brown!



4 COOK THE VEGGIES

Once cooked, remove the **chicken** from the pan and put on one side. Add a drizzle more **oil** to the pan along with the **leek** and **celery**. Cook on medium heat, stirring, until starting to soften, 4 mins. Stir in the **mushrooms** and turn the heat up slightly. Cook everything together until the **mushrooms** are slightly browned, about 5 mins.



5 MAKE THE SAUCE

Pour in the **water** (amount specified in the ingredient list) and add the **chicken stock pot**. Bring to the boil and stir to dissolve the **stock pot**. Add the **double cream** and bring back to the boil, then turn down the heat and simmer gently until reduced by a third, 4 mins. Grate the **cheddar cheese** and put it in a mixing bowl. Add the **panko breadcrumbs** and **olive oil** (amount specified in the ingredient list). Stir together.



6 BAKE THE PIE

Once the sauce has reduced, return the **chicken** to the frying pan. Taste and add more **salt** and **pepper** if you think it needs it. Transfer the **chicken mixture** to an ovenproof dish and top with the **potato slices**. Sprinkle over your **cheesy breadcrumbs**. Season with **black pepper** and bake on the top shelf of your oven until the top is golden brown, 10 mins. **Enjoy!**

2 PEOPLE INGREDIENTS

Potato, sliced	1
Leek, sliced	1
Celery, chopped ¹⁰	1 stick
Chestnut Mushrooms, sliced	1 small punnet
Chicken Breast, chopped	2
Water*	100ml
Chicken Stock Pot	1
Double Cream ⁷	1 pot
Cheddar Cheese, grated ⁷	30g
Panko Breadcrumbs ¹³	30g
Olive Oil*	2 tbsp

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	947	154
(kJ)	3961	645
Fat (g)	61	10
Sat. Fat (g)	31	5
Carbohydrate (g)	52	9
Sugars (g)	9	1
Protein (g)	52	8
Salt (g)	2.97	0.48

ALLERGENS

⁷ Milk ¹⁰ Celery ¹³ Gluten

Chicken Stock Pot: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract.

👍 THUMBS UP OR THUMBS DOWN?

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