



TATER-TOPPED POT PIE

with Chicken, Mushrooms, and Peas



HELLO

CHICKEN POT PIE

Classic pot pie gets a quicker, easier upgrade with a potato crust

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 680



Yukon Gold Potatoes



Button Mushrooms



Panko Breadcrumbs
(Contains: Wheat)



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Yellow Onion



Cheddar Cheese
(Contains: Milk)



Chicken Breasts



Peas

START STRONG

Every broiler is different, so make sure to keep an eye on the pie—you don't want it to burn. Also, not every pan or dish is broiler-proof, so make sure to check that yours is.

BUST OUT

- Large pot
- Peeler
- Strainer
- Small bowl
- Large ovenproof pan
- Oil (3 tsp | 6 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Yellow Onion | 1 1 |
| • Button Mushrooms | 4 oz 8 oz |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Panko Breadcrumbs | ½ Cup 1 Cup |
| • Chicken Breasts | 12 oz 24 oz |
| • Chicken Stock Concentrate | 1 2 |
| • Peas | 4 oz 8 oz |
| • Sour Cream | 4 TBSP 8 TBSP |

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1 BOIL POTATOES

Wash and dry all produce. Preheat broiler to high. Place a large pot of **salted water** over high heat. Peel **potatoes**, then slice into thick rounds (about ½-inch thick). Add to pot. Bring to a boil and cook until easily pierced by a fork, about 10 minutes. Drain.



4 MAKE FILLING

Add **onion, mushrooms**, and a drizzle of **oil** to same pan over medium-high heat. Cook until softened, 5-6 minutes. Return **chicken** to pan along with **stock concentrate, peas**, and ½ **cup water**. Bring to a boil and cook until liquids are reduced by half, 3-4 minutes.



2 PREP

Meanwhile, halve, peel, and dice **onion**. Thinly slice **mushrooms**. In a small bowl, combine **Cheddar, panko**, and a drizzle of **oil**. Chop **chicken** into ½-inch pieces. **TIP:** Now is a good time to check on the potatoes.



5 ASSEMBLE PIE

Remove pan from heat and stir in **sour cream**. (**TIP:** If your pan isn't ovenproof, transfer contents to a small baking dish at this point.) Arrange **potato slices** on top of filling in a layer. Sprinkle **panko mixture** evenly over top.



3 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over high heat (use an ovenproof pan if you have one). Add **chicken** and cook, tossing, until browned and nearly cooked through, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 BROIL AND SERVE

Place pan under broiler and broil until top is golden brown and bubbly, 3-5 minutes. Divide **pie** between plates and serve.

PIE FIVE!

Crispy, golden goodness on top,
a piping hot party below.