



# 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.