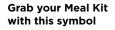
Creamy Chicken & Bacon Pie

with Mash Potato Topping













Potato





Carrot







Thyme



Parsley







Diced Bacon





Chicken Stock

Pantry items

Olive Oil, Butter, Milk

Hands-on: 30-40 mins Ready in: 40-50 mins



Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan · Medium baking dish

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
brown onion	1 (medium)	1 (large)
carrot	1	2
celery	1 stalk	2 stalks
garlic	3 cloves	6 cloves
thyme	1 bunch	1 bunch
parsley	1 bunch	1 bunch
chicken thigh	1 packet	1 packet
butter*	40g	80g
milk*	2½ tbs	⅓ cup
salt*	1/4 tsp	½ tsp
diced bacon	1 packet	1 packet
pure cream	½ bottle (150ml)	1 bottle (300ml)
chicken stock	1 sachet	1 sachet

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3930kJ (938Cal)	584kJ (139Cal)
Protein (g)	44.6g	6.6g
Fat, total (g)	66.3g	9.9g
- saturated (g)	35.7g	5.3g
Carbohydrate (g)	38.8g	5.8g
- sugars (g)	11.9g	1.8g
Sodium (mg)	1010mg	150mg

Allergens

Always read product labels for the most up-to-date allergen information.
Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into 2cm chunks. Thinly slice the **brown onion**. Thinly slice the **carrot** (unpeeled) into half-moons. Finely chop or grate the **celery**. Finely chop the **garlic** (or use a garlic press). Pick the **thyme** leaves. Roughly chop the **parsley** leaves. Cut the **chicken thigh** into 2cm chunks.



2. Make the mash

Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **butter**, **milk** and the **salt** to the **potato**. Mash with a potato masher or fork until smooth.



3. Cook the filling

While the potato is cooking, heat a large frying pan over a high heat with a **drizzle** of **olive oil**. When the oil hot, add the **diced bacon** and **chicken** and cook, stirring occasionally, until browned, **4-5 minutes**. Add the **onion**, **carrot** and **celery**. Cook, stirring, until softened, **5-6 minutes**. Add the **garlic** and **thyme** and cook until fragrant, **1 minute**.



4. Make it creamy

Reduce the heat to low, then add the **pure cream** (see ingredients list) and chicken stock. Cook, stirring, until thickened, **1-2 minutes**. Stir through the **parsley** (reserve some for garnish) and season to taste with **salt** and **pepper**. Preheat the grill to high.



5. Grill the pie

Transfer the **chicken-bacon mixture** to a medium baking dish and top with the **mashed potato**. Run a fork over the mash to create an uneven surface, then grill until browned, **5-10 minutes**.



6. Serve up

Divide the creamy chicken and bacon pie between plates and garnish with the reserved parsley.

Enjoy!