



# Creamy Chicken & Bacon Pie

with Mash Potato Topping

Grab your Meal Kit with this symbol 



Potato



Brown Onion



Carrot



Celery



Garlic



Thyme



Parsley



Chicken Thigh



Diced Bacon




Pure Cream



Chicken Stock

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

 Eat me early

We think the world's a better place when there's chicken pie for dinner! This one, with a creamy bacon and thyme sauce and heavenly mashed potato topping, is just the thing for a chilly winter's night. Get ready for a stampede when it comes to serving seconds!

### Pantry items

Olive Oil, Butter, Milk

## 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

	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	½ cup
salt*	¼ 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](https://www.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.



### 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.



### 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.



### 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**.



### 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**.



### 6. Serve up

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

**Enjoy!**