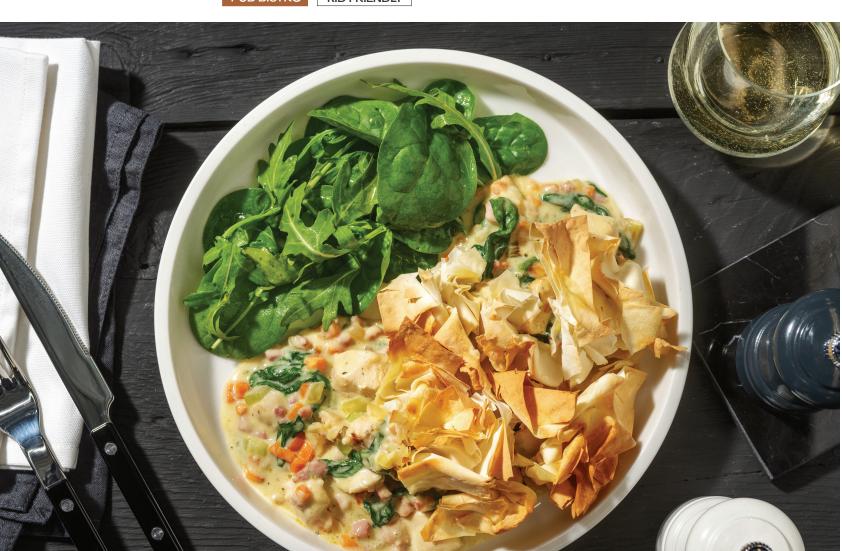
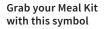


Creamy Chicken & Bacon Pot Pie with Filo Pastry & Salad

PUB BISTRO

KID FRIENDLY













Diced Bacon



Soffritto Mix



Herb & Mushroom Seasoning

Thickened Cream





Baby Spinach

Filo Pastry



Spinach & Rocket

Prep in: 25-35 mins Ready in: 40-50 mins



Eat Me Early

Do you love a pie, but hate rolling out pastry on a weeknight? Us too! That's why we came up with this baked beauty. There's tender chicken and a bounty of vegetables surrounded by a rich and creamy sauce but the best bit is the flaky topping, made by scrunching up sheets of filo pastry. It's easy as pie!

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Balsamić)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium or large baking dish

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
chicken breast	1 small packet	2 small packets OR 1 large packet
soffritto mix	1 medium bag	1 large bag
diced bacon	1 packet (90g)	1 packets (180g)
herb & mushroom seasoning	1 sachet	2 sachets
thickened cream	1 medium packet	2 medium packets
water*	1/4 cup	½ cup
baby spinach leaves	1 medium bag	1 large bag
butter*	30g	60g
filo pastry	5 sheets	10 sheets
spinach & rocket mix	1 medium bag	2 medium bags
vinegar* (white wine or balsamic)	drizzle	drizzle

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3091kJ (739Cal)	643kJ (154Cal)
Protein (g)	49.6g	10.3g
Fat, total (g)	42.8g	8.9g
- saturated (g)	22g	4.6g
Carbohydrate (g)	35.8g	7.4g
- sugars (g)	8.8g	1.8g
Sodium (mg)	1547mg	322mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- · Finely chop garlic.
- · Cut chicken breast into 2cm chunks.



Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook chicken, tossing occasionally, until browned and cooked through,
 5-6 minutes. Season pepper then transfer to a baking dish.

TIP: Chicken is cooked through when it's no longer pink inside.



Cook the bacon & veggies

- Return frying pan to high heat with a drizzle of olive oil.
- Cook soffrito mix and diced bacon, breaking up with a spoon, until golden, 4-6 minutes.



Make it saucy

- Reduce heat to medium, then add herb & mushroom seasoning and garlic and cook until fragrant, 1 minute.
- Stir in thickened cream and the water. Simmer until slightly thickened, 2-3 minutes.
- Remove from heat, then stir through baby spinach leaves until wilted. Season to taste.



Bake the pie

- Transfer filling to the baking dish with the chicken. Stir to combine.
- To a small heatproof bowl, add the butter and microwave in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry and place on top of the chicken mixture to completely cover.
- Gently brush melted butter over to coat. Bake pie until golden, 15-20 minutes.



Serve up

- In a medium bowl, combine spinach & rocket mix, a drizzle of olive oil and the vinegar.
 Season to taste.
- Divide creamy chicken & bacon pot pie between plates. Serve with salad. Enjoy!



Scan here if you have any questions or concerns



Rate your recipe