



# Creamy Chicken & Bacon Pot Pie

with Filo Pastry & Salad

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Chicken Breast



Soffritto Mix



Diced Bacon



Herb & Mushroom Seasoning



Thickened Cream



Baby Spinach Leaves



Filo Pastry



Spinach & Rocket Mix

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 Balsamic)

## 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

	2 People	4 People
<b>olive oil*</b>	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
<b>water*</b>	¼ cup	½ cup
baby spinach leaves	1 medium bag	1 large bag
<b>butter*</b>	30g	60g
filo pastry	5 sheets	10 sheets
spinach & rocket mix	1 medium bag	2 medium bags
<b>vinegar*</b> (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](https://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

1



## Get prepped

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

2



## 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.

3



## Cook the bacon & veggies

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

4



## 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.

5



## 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**.

6



## 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!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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