



# Hearty Chicken & Hidden Veggie Pie

with Cheesy Potato Top & Cucumber Salad

FESTIVE FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Cucumber



Chicken Breast



Garlic & Herb Seasoning



Light Cooking Cream



Dijon Mustard



Chicken-Style Stock Powder



Cheddar Cheese



Mixed Salad Leaves



Walnuts



Diced Bacon

Prep in: 25-35 mins  
Ready in: 35-45 mins

Eat Me Early

The holidays are upon us, so get in the spirit with this hearty chicken and veggie pie. The bright and fresh cucumber side salad pairs perfectly with the pie and is topped with some walnuts for some crunch!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Milk, 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

Medium saucepan · Large frying pan · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ cup
carrot	1	2
cucumber	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
Dijon mustard	1 medium packet	2 medium packets
chicken-style stock powder	1 medium sachet	1 large sachet
<b>water*</b>	⅓ cup	⅔ cup
Cheddar cheese	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
walnuts	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3375kJ (807Cal)	515kJ (123Cal)
Protein (g)	51.2g	7.8g
Fat, total (g)	50.2g	7.7g
- saturated (g)	25.2g	3.8g
Carbohydrate (g)	36.8g	5.6g
- sugars (g)	14.3g	2.2g
Sodium (mg)	1379mg	210mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3763kJ (899Cal)	537kJ (128Cal)
Protein (g)	58.2g	8.3g
Fat, total (g)	57g	8.1g
- saturated (g)	27.7g	4g
Carbohydrate (g)	37.6g	5.4g
- sugars (g)	14.8g	2.1g
Sodium (mg)	1810mg	258mg

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

## We're here to help!

Scan here if you have any questions or concerns



## 1 Make the potato mash

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and **milk** to potato and season generously with **salt**. Mash until smooth.

**TIP:** Save time and get more fibre by leaving the potato unpeeled.



## 4 Grill the pie

- Transfer **chicken filling** to a baking dish and spread over **mashed potato**.
- Sprinkle over **Cheddar cheese**. Grill until golden, **5-10 minutes**.



## 2 Get prepped

- Meanwhile, preheat grill to high.
- Grate **carrot**.
- Thinly slice **cucumber** into half-moons.
- Cut **chicken breast** into 2cm chunks.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.



## 5 Toss the salad

- In a large bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of **vinegar** and **olive oil**. Season.

**Little cooks:** Help toss the salad.



## 3 Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **chicken** and **carrot**, tossing occasionally, until browned, **4-5 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium and stir in **light cooking cream**, **Dijon mustard**, **chicken-style stock powder** and the **water**. Simmer, until slightly thickened, **2-3 minutes**. Season with **salt** and **pepper**.

**Custom Recipe:** If you've added diced bacon, cook bacon with the chicken and carrot, breaking bacon up with a spoon until golden, 5-6 minutes. Continue as above.



## 6 Serve up

- Divide hearty chicken pie and hidden veggie pie between plates. Serve with cucumber salad.
- Top salad with **walnuts** to serve. Enjoy!

## Rate your recipe

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