



Creamy Chicken & Bacon Pie

with Mashed Potato Topping & Parsley

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Garlic



Parsley



Chicken Breast



Diced Bacon



Soffritto Mix



Garlic & Herb Seasoning



Light Cooking Cream



Parmesan Cheese



Diced Bacon

Prep in: 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! With a garlic and herb-seasoned bacon filling and heavenly mashed potato topping (which the kids can help out with), this one is just what we all need right now.

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

Pantry items

Olive Oil, Butter, Milk

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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
parsley	1 bag	1 bag
chicken breast	1 small packet	2 small packets OR 1 large packet
butter*	40g	80g
milk*	2 tbs	¼ cup
diced bacon	1 packet (90g)	1 packet (180g)
soffritto mix	1 medium bag	1 large bag
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
Parmesan cheese	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)	3388kJ (810Cal)	550kJ (131Cal)
Protein (g)	53.6g	8.7g
Fat, total (g)	50.3g	8.2g
- saturated (g)	26.2g	4.3g
Carbohydrate (g)	33.5g	5.4g
- sugars (g)	11.9g	1.9g
Sodium (mg)	1181mg	192mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3776kJ (902Cal)	572kJ (137Cal)
Protein (g)	60.6g	9.2g
Fat, total (g)	57.1g	8.6g
- saturated (g)	28.7g	4.3g
Carbohydrate (g)	34.3g	5.2g
- sugars (g)	12.4g	1.9g
Sodium (mg)	1611mg	244mg

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.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Bring a medium saucepan of salted water to the boil.
- Peel **potato**, then cut into large chunks.
- Finely chop **garlic**.
- Roughly chop **parsley** leaves.
- Cut **chicken breast** into 2cm chunks.



Finish the pie filling

- Reduce heat to low.
- Add **light cooking cream** and cook, stirring, until thickened, **1-2 minutes**.
- Stir through half the **parsley**.



Make the mash

- Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**.
- Drain **potato**, then return to pan. Add the **butter** and **milk**. Season with **salt**. Mash until smooth.

Little cooks: Get those muscles working and help mash the potatoes!



Grill the pie

- Preheat grill to high.
- Transfer **pie filling** to a baking dish. Top with mash, spreading it out evenly. Sprinkle with **Parmesan cheese**.
- Grill until browned, **5-10 minutes**.

TIP: The grill cooks fast, so keep an eye on the pie!

Little cooks: Join in on the fun by smoothing the mash mixture evenly over the pie and sprinkling over the cheese!



Start the pie filling

- While the potato is cooking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **chicken** and **diced bacon**, breaking bacon up with a spoon, until browned, **4-5 minutes**.
- Reduce heat to medium-high, then add **soffritto mix**. Cook, stirring, until softened, **6 minutes**.
- Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.

Custom Recipe: If you've doubled your diced bacon, cook bacon in batches for the best results. Return all bacon to pan before adding the soffritto mix.



Serve up

- Divide creamy chicken and bacon pie between plates.
- Garnish with remaining parsley to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate