

Creamy Chicken, Leek & Mushroom Pie

with Filo Pastry

Grab your meal kit
with this letter



Leek



Chicken Tenderloins



Sliced Mushrooms



Savoury Seasoning



Garlic Paste



Thickened Cream



Filo Pastry

Prep in: **30 mins**
Ready in: **55 mins**

Follow the scent of baked filo pastry all the way to the dinner table. Cut a slice for yourself and enjoy a bite of the creamy, savoury filling, perfectly complimented by the crispy crunch of golden pastry. Go on, have another slice, you know you want one!

Pantry items

Olive Oil, Salt, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Large frying pan · Medium or large baking dish

Ingredients

	2 People
olive oil*	refer to method
leek	1
chicken tenderloins	1 medium packet
sliced mushrooms	1 large packet
savoury seasoning	2 medium sachets
garlic paste	1 medium packet
thickened cream	1 medium packet
salt*	¼ tsp
butter*	30g
filo pastry	6 sheets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4332kJ (1035Cal)	675kJ (161Cal)
Protein (g)	61.5g	9.6g
Fat, total (g)	28.6g	4.5g
- saturated (g)	11.8g	1.8g
Carbohydrate (g)	129.1g	20.1g
- sugars (g)	11g	1.7g
Sodium (mg)	2990mg	466mg
Dietary Fibre (g)	4.6g	0.7g

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **leek**. Cut **chicken tenderloins** in 2cm chunks.
- 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**. Transfer to a bowl.

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



Assemble & bake the pie

- To a small microwave-safe bowl, add the **butter** and microwave in **10 second** bursts until melted.
- Transfer **chicken filling** to a baking dish.
- Lightly scrunch each sheet of **pastry** and place on top of **chicken filling** to completely cover. Gently brush melted **butter** over to coat.
- Bake **pie** until the pastry is golden, **20-25 minutes**.



Cook the filling

- Return frying pan to high heat with a drizzle of **olive oil**. Cook **sliced mushrooms** until browned and softened, **5-6 minutes**.
- Add **leek** and cook, stirring occasionally, until softened, **4-5 minutes**.
- Reduce heat to medium, then add **savoury seasoning** and **garlic paste**. Cook until fragrant, **1 minute**.
- Add **thickened cream**, the **salt** and a splash of **water**. Stir to combine and simmer until slightly thickened, **1-2 minutes**.
- Stir in **cooked chicken** plus any remaining **resting juices**. Season with **pepper**.



Serve up

- Divide creamy chicken, leek and mushroom pie with filo pastry between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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