

# Creamy Chicken Pie

with Cheesy Potato Top & Cucumber Salad

KID FRIENDLY

Grab your meal kit with this number

1



Potato



Carrot



Cucumber



Chicken Breast



Garlic & Herb Seasoning



Light Cooking Cream



Dijon Mustard



Chicken Stock Pot



Cheddar Cheese



Mixed Salad Leaves



Diced Bacon



Chicken Thigh

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

Eat Me Early

This herby chicken and loaded veggie pie, has flavour packed in every bite, thanks to our garlic and herb seasoning and Dijon mustard concoction. With a cheesy potato mash topping to complete the pie, all you need is a crisp cucumber side salad to add the perfect amount of freshness to your meal.

### Pantry items

Olive Oil, Butter, Milk, Vinegar (White Wine or Balsamic)

## 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.

**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 medium packet	2 medium 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	½ packet	1 packet
chicken stock pot	1 small packet	1 medium packet
<b>water*</b>	⅓ cup	⅔ cup
Cheddar cheese	1 medium packet	1 large packet
mixed salad leaves	1 small packet	1 medium packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3309kJ (506cal)	506kJ (77cal)
Protein (g)	53.6g	8.2g
Fat, total (g)	47.9g	7.3g
- saturated (g)	24.6g	3.8g
Carbohydrate (g)	36g	5.5g
- sugars (g)	14.2g	2.2g
Sodium (mg)	1249mg	191mg
Dietary Fibre (g)	11.5g	1.8g

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.



## 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.

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



## Grill the pie

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

**TIP:** Grills cook fast, so keep an eye on the pie!



## 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.



## Toss the salad

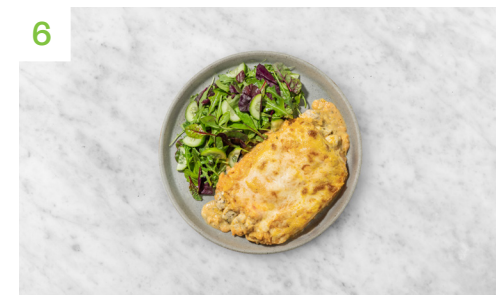
- In a large bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of **vinegar** and **olive oil**. Season to taste.

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



## 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 (chicken is cooked through when it's no longer pink inside), **4-5 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then stir in **light cooking cream**, **Dijon mustard** (see ingredients), **chicken stock pot** and the **water**. Simmer, until slightly thickened, **2-3 minutes**. Season with **salt** and **pepper**.



## Serve up

- Divide creamy chicken pie and cucumber salad between bowls to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



### CUSTOM OPTIONS



#### ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



#### SWAP TO CHICKEN THIGH

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

