



Creamy Chicken & Sage Pie

with Cheesy Potato Top & Cucumber Salad

FESTIVE FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Cucumber



Sage



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Mixed Salad Leaves



Roasted Cashews



Chicken Breast



Light Cooking Cream



Dijon Mustard



Shredded Cheddar Cheese



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 creamy chicken and sage pie. The bright and fresh cucumber side salad, pairs perfectly with the pie and is topped with some roasted cashews 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, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
carrot	1	2
cucumber	1	2
sage	1 bag	1 bag
chicken breast	1 small packet	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 packets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	¾ cup
shredded Cheddar cheese	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
red wine vinegar*	drizzle	drizzle
roasted cashews	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)	3482kJ (832Cal)	502kJ (120Cal)
Protein (g)	50.6g	7.3g
Fat, total (g)	50.8g	7.3g
- saturated (g)	26.4g	3.8g
Carbohydrate (g)	41.8g	6g
- sugars (g)	16.5g	2.4g
Sodium (mg)	1378mg	199mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3871kJ (925Cal)	524kJ (125Cal)
Protein (g)	57.4g	7.8g
Fat, total (g)	57.7g	7.8g
- saturated (g)	29g	3.9g
Carbohydrate (g)	42.6g	5.8g
- sugars (g)	17g	2.3g
Sodium (mg)	1810mg	245mg

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



Make the 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.

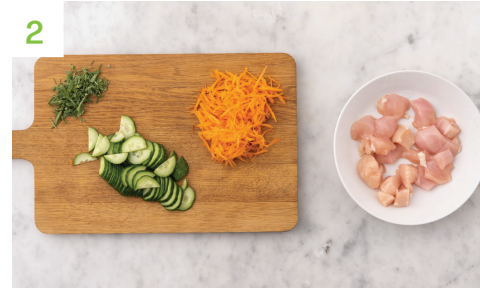
TIP: Save time and get more fibre by leaving the potato unpeeled.

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



Grill the pie

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



Get prepped

- Meanwhile, preheat grill to high.
- Grate **carrot**.
- Thinly slice **cucumber** into half-moons. Pick and roughly chop **sage**.
- 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 **red wine vinegar** and **olive oil**. Season.

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, **4-5 minutes**.
- Add **garlic & herb seasoning** and **sage** and cook tossing, until fragrant, **1 minute**.
- Reduce heat to medium and stir in **light cooking cream**, **Dijon mustard**, **chicken-style stock** and the **water**. Simmer, until slightly thickened, **2-3 minutes**. Season with **salt** and **pepper**.

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



Serve up

- Divide creamy chicken & sage pie and cucumber salad between bowls.
- Top salad with **roasted cashews** to serve. Enjoy!

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