



Potato Topped Chicken Pie

with mushrooms and carrots

Family 40-45 mins

5



Diced Chicken Breast



Potatoes



Mushrooms



Garlic



Creme Fraiche



Onion



Carrot



Chicken Stock



Worcester Sauce

Pantry Items: Salt, Pepper, Oil, Water, Butter, Milk (Optional)



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater, oven dish, potato masher

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Potatoes	3 units	6 units
Mushrooms	150 g	250 g
Garlic	2 units	4 units
Creme Fraiche	110 g	220 g
Onion	1 unit	2 units
Carrot	1 unit	2 units
Chicken Stock	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	706 g	100 g
Energy (kJ/kcal)	2841 kJ/ 679 kcal	402 kJ/ 96 kcal
Fat (g)	24.6 g	3.7 g
Sat. Fat (g)	10.6 g	1.6 g
Carbohydrate (g)	79.9 g	11.2 g
Sugars (g)	11.9 g	2 g
Protein (g)	40 g	5.6 g
Salt (g)	3.2 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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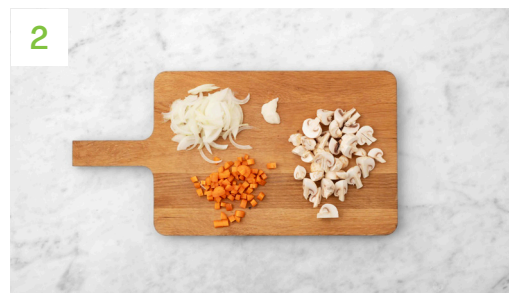
Make the Mash

- Boil a large pot of **salted water** for the **potatoes**.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Add the **potatoes** to the boiling **water** and cook until fork tender, 12-18 mins.
- Once cooked, drain the **potatoes** in a colander and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or **water**. Mash until smooth. Season with **salt** and **pepper**.



Soften the Veg

- Add the **onion** and **carrot** to the pan and cook, stirring, until slightly softened, 4-5 mins.
- Stir in the **mushrooms** and a little more **oil** if needed. Turn the heat up slightly.
- Cook everything together until the **mushrooms** are browned, about 5-6 mins.
- Add the **garlic** and cook until fragrant, stirring, 1 min.



Get Prepped

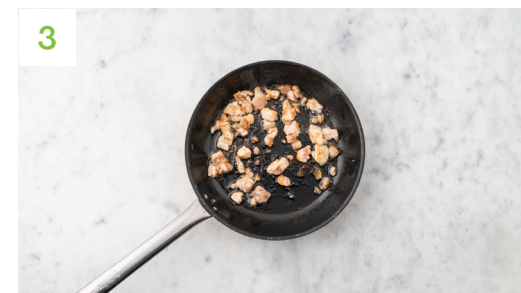
- Meanwhile, halve, peel and thinly slice the **onion**.
- Roughly chop the **mushrooms**.
- Trim the **carrot** (no need to peel). Chop into 1cm chunks.
- Peel and grate the **garlic** (or use a garlic press).



Simmer the Sauce

- Add 150ml **water** (double for 4p) and **stock powder** to the pan.
- Bring to the boil, stirring to dissolve the **stock powder**.
- Add **Worcester sauce** and **creme fraiche**. Bring back to the boil, then lower the heat.
- Simmer gently until reduced by around one-third, 3-4 mins.
- Season to taste with **salt** and **pepper**.

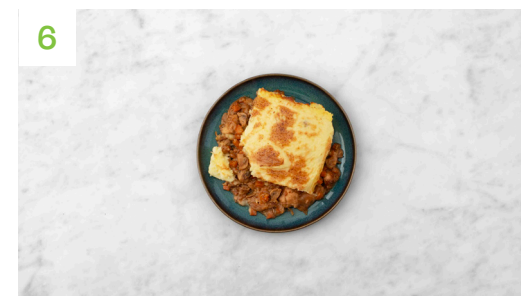
TIP: Loosen with a splash of water if necessary!



Brown the Chicken

- Place a pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken** (cook in batches if necessary). **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Season with **salt** and **pepper** and cook until the **chicken** is browned, 6-7 mins.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging used to keep it fresh.



Finish and Serve

- Transfer the contents of the pan to an appropriately sized ovenproof dish.
- Top with the mashed **potato**. Use the back of a spoon to spread it out.
- Bake on the top shelf of your oven until the mash is golden and **chicken** is cooked through, 10-15 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Serve straight from the dish!

Enjoy!