

# Creamy Chicken & Bacon Pie

with Mashed Potato Topping



Potato



Brown Onion



Carrot



Celery



Garlic



Parsley



Chicken Thigh



Diced Bacon



Garlic & Herb Seasoning



Light Cooking Cream



Grated Parmesan Cheese

 Hands-on: **30-40 mins**  
 Ready in: **40-50 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

 Eat Me Early

We think the world's a better place when there's chicken pie for dinner! This one, with a creamy bacon filling and heavenly mashed potato topping, is just what we all need right now.

### Pantry items

Olive Oil, Butter, Milk



## 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 · Small baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
carrot	1	2
celery	1 stalk	2 stalks
garlic	3 cloves	6 cloves
parsley	1 bag	1 bag
chicken thigh	1 small packet	1 large packet
butter*	40g	80g
milk*	2 tbs	¼ cup
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3775kJ (902Cal)	502kJ (119Cal)
Protein (g)	52.9g	7g
Fat, total (g)	54.5g	7.2g
- saturated (g)	27.4g	3.6g
Carbohydrate (g)	45.7g	6.1g
- sugars (g)	18.3g	2.4g
Sodium (mg)	1246mg	166mg

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.

1



## Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato**, then cut into large chunks. Thinly slice the **brown onion**. Thinly slice the **carrot** into half-moons. Finely chop the **celery**. Finely chop the **garlic**. Roughly chop the **parsley**. Cut the **chicken thigh** into 2cm chunks.

2



## Make the mash

Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **butter**, **milk** and a pinch of **salt**. Mash until smooth.

3



## Start the filling

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

4



## Finish the filling

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

5



## Grill the pie

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

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

6



## Serve up

Divide the chicken and bacon pie with mashed potato topping between plates. Garnish with the remaining parsley to serve.

## Enjoy!

Rate your recipe

Scan here to rate this recipe!

