

# Creamy Chicken & Bacon Pie

with Mashed Potato Topping

Grab your Meal Kit  
with this symbol



Potato



Onion



Carrot



Celery



Garlic



Herbs



Chicken Thigh



Diced Bacon



Garlic & Herb  
Seasoning




Light Cooking  
Cream



Grated Parmesan  
Cheese

Prep in: 30-40 mins  
Ready in: 40-50 mins

 Eat Me Early

 Naturally Gluten-Free  
*Not suitable for coeliacs*

We think the world's a better place when there's chicken pie for dinner! With a garlic and herb-seasoned bacon filling and heavenly mashed potato topping (which the kids can help out with), this one 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 · Medium or large baking dish

## Ingredients

|                         | 2 People        | 4 People        |
|-------------------------|-----------------|-----------------|
| olive oil*              | refer to method | refer to method |
| potato                  | 2               | 4               |
| onion                   | 1               | 2               |
| carrot                  | 1               | 2               |
| celery                  | 1 stalk         | 2 stalks        |
| garlic                  | 3 cloves        | 6 cloves        |
| herbs                   | 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 medium sachet | 1 large sachet  |
| 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)      | 3625kJ (866Cal) | 482kJ (115Cal) |
| Protein (g)      | 56g             | 7.4g           |
| Fat, total (g)   | 51.2g           | 6.8g           |
| - saturated (g)  | 26.4g           | 3.5g           |
| Carbohydrate (g) | 43.5g           | 5.8g           |
| - sugars (g)     | 19.4g           | 2.6g           |
| Sodium (mg)      | 1235mg          | 164mg          |

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 **potato**, then cut into large chunks. Thinly slice **onion**. Thinly slice **carrot** into half-moons. Finely chop **celery**. Finely chop **garlic**. Roughly chop **herbs**. Cut **chicken thigh** into 2cm chunks.

**Little cooks:** Don your goggles and have a go at peeling off the onion's outer layer!

2



## Make the mash

Cook **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan. Add the **butter**, **milk** and a pinch of **salt**. Mash until smooth.

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

3



## Start the filling

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

4



## Finish the filing

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

5



## Grill the pie

Preheat grill to high. Transfer the **filling** to a baking dish. Top with **mash**, spreading it out evenly. Sprinkle with **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 creamy chicken and bacon pie between plates. Garnish with remaining herbs to serve.

**Little cooks:** Add the finishing touch by sprinkling over the herbs!

## Enjoy!

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