Creamy Chicken & Bacon Pie with Mashed Potato Topping









Potato





Carrot







Chicken Thigh





Garlic & Herb



Light Cooking Cream

Seasoning

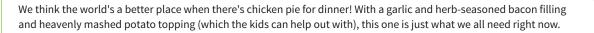
Grated Parmesan



Prep in: 30-40 mins Ready in: 40-50 mins Naturally Gluten-Free

Not suitable for coeliacs





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

 $\label{eq:medium} \mbox{Medium saucepan} \cdot \mbox{Large frying pan} \cdot \mbox{Medium or large} \\ \mbox{baking dish}$

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	1/4 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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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!



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!



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**.



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**.



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!



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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