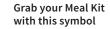
Nan's Chicken Shepherd's Pie with Crispy Parmesan Potato Topping & Garden Salad















Carrot



Seasoning



Nan's Special



Tomato Paste

. Seasoning







Chicken Breast



Grated Parmesan Cheese

Prep in: 25-35 mins Ready in: 40-50 mins







We've broken the rules by using chicken breast instead of mince for tonight's shepherd's pie. The result is an extra juicy and tender filling, brought together with two of our trusty seasonings and a good glug of tomato paste. The Parmesan mash is literally the cherry on top. Serve with a simple salad to balance out the richness.

Pantry items

Olive Oil, Butter, Milk, Honey, Balsamic

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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	½ cup
celery	1 stalk	2 stalks
carrot	1	2
chicken breast	1 small packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
Nan's special seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
tomato	1	2
honey*	1 tsp	2 tsp
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
2623kJ (627Cal)	409kJ (98Cal)
47.1g	7.3g
26.8g	4.2g
15.5g	2.4g
46.9g	7.3g
18.8g	2.9g
1196mg	187mg
	2623kJ (627Cal) 47.1g 26.8g 15.5g 46.9g 18.8g

The quantities provided above are averages only.

Allergens

2022 | CW30

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.



Make the mash

- · Boil the kettle.
- · Peel potato and cut into large chunks.
- Half-fill a medium saucepan with the boiled water. Cook potato in the boiling water over high heat until easily pierced with a fork, 12-15 minutes.
- Drain potato, then return to pan. Add the butter and the milk. 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

- · Preheat grill to medium-high.
- Transfer chicken filling to a baking dish. Spread mash over the top, smoothing it out with the back of a spoon. Sprinkle with grated Parmesan cheese.
- Grill until cheese is melted and golden,
 5-10 minutes.

TIP: Grills cook fast, so keep an eye on the pie!

Little cooks: Under adult supervision, help spread the mash over the filling. You can also sprinkle the cheese on top!



Get prepped

- Meanwhile, finely chop celery.
- Grate carrot.
- · Cut chicken breast into 2cm chunks.

Little cooks: Older kids, help grate the carrot under adult supervision!



Cook the filling

- In a large frying pan, heat a drizzle of olive
 oil over high heat. Cook chicken, tossing
 occasionally, until browned and cooked through,
 5-6 minutes.
- Add carrot and celery and cook until softened,
 2-3 minutes.
- Add garlic & herb seasoning, Nan's special seasoning and tomato paste and cook, stirring, until fragrant, 1 minute.
- Reduce heat to medium, then stir though the water. Cook until slightly reduced, 2 minutes.
 Season to taste.

TIP: Chicken is cooked through when it's no longer pink inside.



Make the salad

- Meanwhile, roughly chop tomato.
- In a medium bowl, combine the honey with a drizzle of balsamic vinegar and olive oil.
 Season, then add mixed salad leaves and tomato.
- · Toss to combine.



Serve up

- Divide Nan's chicken shepherd's pie between plates
- Serve with garden salad. Enjoy!



