

Chicken and Mushroom

Cottage Pie

Creamy chicken sauce underneath a hearty mash... yummy!

Cals 1019 • Prot 68 • Carbs 53 • Fat 61

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🕒 cook: 45 min

R2414

Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Chicken sauce	2 ppl	3 ppl	4 ppl	
Chicken mince	400	600	0	Grams
Spring onion	50	75	100	Grams
Garlic cloves	2	3	4	Pieces
Mushroom	250	500	500	Grams
Olive oil	2	3	4	Tbsp
Fresh thyme	100	200	200	Grams
Plain flour 10* , 11*	10	15	20	Grams
Whole milk 4*	200	400	400	ML
Cooking cream 4*	200	200	200	ML
Chicken stock cube 4* , 5* , 9* , 15*	1	1	2	Pieces
Dried bay leaves	2	2	4	Pieces
Salt	0.5	1	1	Tsp
Black pepper	0.5	0.5	1	Tsp
Mash				
Potatoes	600	900	1200	Grams
Butter 4*	20	30	50	Grams
Organic Eggs 5*	1	1	2	Pieces
Salt	0.5	1	1	Tsp
To serve				
Carrot	2	3	4	Pieces

Allergens

*10 Wheat, *11 Gluten, *4 Milk, *5 Eggs, *9 Soya, *15 Celery

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	4247 / 1019
Fat (g)	60.6
of which saturates (g)	32.6
Carbohydrate (g)	53
of which sugars (g)	11.1
Fiber (g)	8.4
Protein (g)	67.7
Salt (g)	3.3

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep vegetables

Preheat the oven to 200°C/180°C fan. Chop the **spring onions**. Peel and crush the **garlic**. Clean and slice the **mushrooms**. Peel the **potatoes** and cut into bite-size **cubes**.



2 Boil potatoes

Cover the **potatoes** with water in a pot and bring to a boil. Boil for 15 min or until fully softened. Drain.



3 Make chicken sauce

Meanwhile, heat a pan over high heat with a drizzle of **oil**. Fry the **chicken mince**, **mushrooms** and **spring onion** for 6-8 min. Add crushed **garlic** and **fresh thyme**, cook for 2 min further.



4 Add and stew

Add all purpose **flour** and mix well. Slowly pour in the **milk**, stirring constantly. Add the **cooking cream**, crumbled **chicken stock cube** and **dried bay leaves**. Bring to a light bubble and let stew on the pan for about 5 min until slightly thickened. Season with **salt** and **pepper** to taste.



5 Make mash

Drain the boiled **potatoes** and mash well with potato masher. Add the remaining **cream** (adjust the amount to achieve a desired consistency) and salted **butter**. Stir to combine. Season the mash with **salt** to taste. Finally stir in the **eggs**.



6 Bake

Pour the **chicken** sauce into an oven casserole. Top with the mashed **potatoes** and, using a spatula, smooth the top, creating the odd ripple. Bake in the oven for 15-20 min until nicely browned on top. Serve with **fresh carrot** sticks.