

Potato Topped Cheesy Chicken and Vegetable Pie

hellóchef

What could be more comforting than a chicken pie topped with cheesy mash?

Cals 881 • Prot 72 • Carbs 81 • Fat 31

Weekly Classic

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Before you start

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

Ingredients

Filling	2 ppl	3 ppl	4 ppl	
Chicken breast	400	500	600	Grams
Brown onion	1	1	2	Piece
Carrot	1	2	2	Piece
Fresh parsley	15	15	15	Grams
Olive oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Plain flour 10*, 11*	20	30	50	Grams
Water	150	225	300	ML
Chicken stock cube 4*, 5*, 9*, 15*	1	2	2	Piece
Cooking cream 4*	100	200	200	ML
Onion marmalade	28	28	56	Grams
Green peas	100	150	200	Grams
Lemon	1	1	1	Piece
Black pepper	0.5	0.5	1	Tsp
Mash				
Potatoes	600	900	1200	Grams
Salt	0.5	0.5	1	Tsp
Parmesan 4*	30	45	60	Grams
Grated cheddar 4*	60	90	120	Grams

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)	3678 / 881
Fat (g)	30.5
of which saturates (g)	22
Carbohydrate (g)	81
of which sugars (g)	24.5
Fiber (g)	14.9
Protein (g)	72.4
Salt (g)	4.5

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



1 Boil potatoes

Preheat the oven to 200°C/180°C fan. Peel and chop the **potatoes** into bite-size pieces. Add them to a pan of boiling water with a generous pinch of **salt**. Cook the **potatoes** over a medium heat for 20 min or until soft.



2 Prep

Meanwhile, peel and finely slice the **onions**. Peel and dice the **carrot**. Chop the **parsley**.



3 Simmer

Heat a pan over a medium-low heat with a drizzle of **oil**. Once hot, add the **chicken**, **carrot** and **onion** with a pinch of **salt** and cook for 7 min until the **onions** and **carrots** are soft and the **chicken** is browned. Add the **flour** and **stock cube** and stir until a paste forms. Slowly add the **water** and simmer, covered, for 8 min. Meanwhile, grate the **Parmesan**.



4 Season

After 8 min, remove the **chicken** from the pan and shred it using two forks. Return the pulled **chicken** to the pan and stir in the **cream** (save a splash for the mash!), **onion marmalade**, **parsley** and **peas**. Give everything a good mix up. Season with a squeeze of **lemon** juice and a pinch of **salt** and **pepper**. Set aside.



5 Mash potatoes

Once soft, drain the **potatoes** and return them to the pan with a splash of the reserved **cream**. Mash until smooth. Add half of the **cheddar** and **Parmesan**. Season generously with **salt**.



6 Bake

Transfer the **chicken** sauce to an oven proof dish. Carefully top with the **mashed potato** and sprinkle with the remaining **cheese**. Run a fork over the mash to create a ripple effect. Bake for 15 min until golden brown on top.

Tip! For an extra golden crust, place the pie under the grill or broiler for the final 5 min.