



Chicken and Leek Pot Pie with carrots and crispy potato topping

40-45 mins

1



Diced Chicken Breast



Garlic



Potatoes



Creme Fraiche



Onion



Carrot



Breadcrumbs



Chicken Stock



Leek

Pantry Items: Salt, Pepper, Oil, Water

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater, oven dish

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Garlic	1 unit	2 units
Potatoes	2 units	4 units
Crème Fraîche	125 g	250 g
Onion	1 unit	2 units
Carrot	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Chicken Stock	1 sachet	2 sachets
Leek	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	644.5 g	100 g
Energy (kJ/kcal)	2980.6 kJ/ 712.4 kcal	462.5 kJ/ 110.5 kcal
Fat (g)	28.9 g	4.5 g
Sat. Fat (g)	16.6 g	2.6 g
Carbohydrate (g)	75.3 g	11.7 g
Sugars (g)	14.3 g	2.2 g
Protein (g)	38.1 g	5.9 g
Salt (g)	2.3 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Cook the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7. Boil a large pot of **salted water**.
- Slice the **potato** into 1cm rounds.
- Pop the sliced **potato** into the boiling **water**, cook until just soft, 6-8 mins.
- Once cooked, carefully drain in a colander and set aside. Season to taste with **salt** and **pepper**.

TIP: The potato is cooked when fork tender—take care not to overcook!



Soften the Veg

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion** and **carrot**. Cook on medium heat, stirring, until slightly softened, 4-5 mins.
- Stir in the **leek** and a little more **oil** if needed. Cook until the **leek** is softened, stirring occasionally, 4-6 mins.
- Add the **garlic**, stir and cook for 1 min.



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Remove the root and the dark green leafy part from the **leek**. Halve the **leek** lengthways, then thinly slice.
- Trim the **carrot** (no need to peel). Chop into 1cm chunks.
- Peel and grate the **garlic** (or use a garlic press).
- Add the **breadcrumbs** to a bowl along with 2 tbsps **oil** (double for 2p). Season with a pinch of **salt** and **pepper** and mix together.



Make the Sauce

- Add 100ml **water** (double for 4p) to the pan.
- Bring to the boil, add the **stock powder** and stir to dissolve.
- Add the **crème fraîche** and bring back to the boil, then turn down the heat and simmer gently until reduced by around one-third, 3-4 mins.
- Once the sauce has reduced, return the **chicken** to the pan.
- Season to taste with **salt** and **pepper**.



Brown the Chicken

- Place a pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Season with **salt** and **pepper** and cook until the **chicken** is browned, 6-7 mins.
- Once browned, transfer the **chicken** to a bowl.

TIP: Cook chicken in two batches if necessary. In a crowded pan it will stew rather than brown!



Finish and Serve

- Transfer the contents of the pan to an appropriately sized ovenproof dish.
- Top with the cooked **potato** slices then sprinkle over the **breadcrumbs**.
- Bake on the top shelf of your oven until the topping is golden brown and **chicken** is cooked through, 10-15 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Serve straight from the dish!

Enjoy!