



Potato Topped Chicken Pie

with mushrooms and carrots

Family 40-45 mins

5



Diced Chicken Breast



Mushrooms



Garlic



Potatoes



Creme Fraiche



Onion



Carrot



Breadcrumbs



Chicken Stock



Worcester Sauce



Mustard

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
Mushrooms	125 g	250 g
Garlic	2 units	4 units
Potatoes	3 units	6 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
Worcester Sauce	1 sachet	2 sachets
Mustard	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	717 g	100 g
Energy (kJ/kcal)	3127 kJ/ 747 kcal	436 kJ/ 104 kcal
Fat (g)	26.5 g	3.7 g
Sat. Fat (g)	11.7 g	1.6 g
Carbohydrate (g)	90.3 g	12.5 g
Sugars (g)	14.5 g	1.9 g
Protein (g)	40 g	5.6 g
Salt (g)	3.8 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

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 **potatoes** into 1cm rounds.
- Pop the sliced **potatoes** into the boiling **water** and cook until slightly softened, 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 just fork tender—take care not to overcook!



Soften the Veg

- Add the **onion** and **carrot** and cook, stirring, until slightly softened, 4-5 mins.
- Stir in the **mushrooms** and a little more **oil** if needed. Turn the heat up slightly.
- Cook everything together until the **mushrooms** are browned, about 5-6 mins.
- Add the **garlic**, stir and cook for 1 min.



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Thinly slice the **mushrooms**.
- 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 4p). Season with a pinch of **salt** and **pepper** and mix together.



Make the Sauce

- Add 150ml **water** (double for 4p) and **stock powder** to the pan. Bring to the boil and stir to dissolve.
- Stir in **mustard**, **Worcester sauce** and **crème fraîche**. Bring back to the boil, then turn down the heat.
- Simmer gently until reduced by around one-third, 3-4 mins.
- Season to taste with **salt** and **pepper**.

TIP: Loosen with a splash of water if necessary!



Brown the Chicken

- Place a pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken** (cook in two batches if necessary). **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.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to vacuum packing we use to keep it fresh.



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!