



Creamy Chicken & Bacon Pie

with Mashed Potato Topping



Potato



Brown Onion



Carrot



Celery



Garlic



Parsley



Chicken Thigh



Diced Bacon



Garlic & Herb Seasoning



Light Cooking Cream



Grated Parmesan Cheese

Hands-on: 30-40 mins
Ready in: 40-50 mins
Naturally Gluten-Free
Not suitable for coeliacs

Eat Me Early

We think the world's a better place when there's chicken pie for dinner! This one, with a creamy bacon filling and heavenly mashed potato topping, is just what we all need right now.

Pantry items

Olive Oil, Butter, Milk

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

Medium saucepan · Large frying pan · Small baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
carrot	1	2
celery	1 stalk	2 stalks
garlic	3 cloves	6 cloves
parsley	1 bag	1 bag
chicken thigh	1 small packet	1 large packet
butter*	40g	80g
milk*	2 tbs	¼ cup
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3775kJ (902Cal)	502kJ (119Cal)
Protein (g)	52.9g	7g
Fat, total (g)	54.5g	7.2g
- saturated (g)	27.4g	3.6g
Carbohydrate (g)	45.7g	6.1g
- sugars (g)	18.3g	2.4g
Sodium (mg)	1246mg	166mg

The quantities provided above are averages only.

Allergens

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.



Get prepped

Bring a medium saucepan of salted water to the boil. Peel the **potato**, then cut into large chunks. Thinly slice the **brown onion**. Thinly slice the **carrot** into half-moons. Finely chop the **celery**. Finely chop the **garlic**. Roughly chop the **parsley**. Cut the **chicken thigh** into 2cm chunks.



Make the mash

Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **butter**, **milk** and a pinch of **salt**. Mash until smooth.



Start the filling

While the potato is cooking, heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **chicken** and **diced bacon**, breaking the bacon up with a spoon and stirring occasionally, until browned, **4-5 minutes**. Reduce the heat to medium-high, then add the **onion**, **carrot** and **celery**. Cook, stirring, until softened, **6 minutes**. Add the **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.



Finish the filling

Reduce the heat to low. Add the **light cooking cream**. Cook, stirring, until thickened, **1-2 minutes**. Stir through 1/2 the **parsley**.



Grill the pie

Preheat the grill to high. Transfer the **filling** to a baking dish. Top with the **mash**, spreading it out evenly. Sprinkle with the **grated Parmesan cheese**. Grill until browned, **5-10 minutes**.

TIP: The grill cooks fast, so keep an eye on the pie!



Serve up

Divide the chicken and bacon pie with mashed potato topping between plates. Garnish with the remaining parsley to serve.

Enjoy!

