



# Chicken and Mushroom Hotpot with Crispy Potato Top and Roasted Carrots

Customer Favourites 40-45 Minutes • 2 of your 5 a day

36



Baking Potato



Onion



Closed Cup Mushrooms



Carrot



Garlic Clove



Panko Breadcrumbs



Diced Chicken Breast



Chicken Stock Paste



Creme Fraiche

Pantry Items  
Olive Oil

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, colander, baking tray, garlic press, bowl, frying pan and ovenproof dish.

## Ingredients

	2P	3P	4P
Baking Potato	1	1½	2
Onion**	1	1	2
Closed Cup Mushrooms**	150g	225g	300g
Carrot**	3	5	6
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	25g	35g	50g
Olive Oil for the Crumb*	2 tbsp	3 tbsp	4 tbsp
Diced Chicken Breast**	280g	420g	560g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Crema Fraiche** 7)	150g	225g	300g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	674g	100g
Energy (kJ/kcal)	2959 /707	439 /105
Fat (g)	36.4	5.4
Sat. Fat (g)	17.2	2.6
Carbohydrate (g)	51.7	7.6
Sugars (g)	15.6	2.3
Protein (g)	43.9	6.5
Salt (g)	1.38	0.20

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) Cereals Containing Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya,gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Potatoes

Preheat your oven to 240°C/220°C fan/gas mark 9. Bring a large saucepan of **water** to the boil with **¼ tsp salt**.

Peel the **potatoes** and slice into thin rounds approximately 1cm thick.

When boiling, add the **potatoes** to the **water** and cook until just tender, 14-16 mins. **TIP:** The potatoes are cooked when you can easily slip a knife through, but be careful not to overcook them.

Once cooked, carefully drain in a colander and set aside.



## Fry the Veg

Return your (now empty) pan to medium heat with a drizzle of **oil**.

When hot, add the **onion** and cook until softened, 4-5 mins, stirring occasionally.

Add the **mushrooms** and a little more **oil** if needed, then turn the heat up slightly and fry until browned, about 5-6 mins. Stir in the **garlic** and cook for 1 min more.

Meanwhile, pop the **carrots** on the middle shelf of your oven to roast until tender, 18-25 mins. Turn halfway through.



## Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Thinly slice the **mushrooms**. Trim the **carrot**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.

Pop the **carrots** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer, then set aside.

Peel and grate the **garlic** (or use a garlic press). Pop the **breadcrumbs** and **olive oil for the crumb** (see ingredients for amount) into a small bowl, then season. Mix together, then set aside.



## Simmer the Sauce

Stir the **water for the sauce** (see ingredients for amount) and the **chicken stock paste** into the pan, then bring to the boil.

Stir in the **crema fraiche**, bring back to the boil again, then turn down the heat. Simmer gently until reduced by a third, 3-4 mins.

Once the **sauce** has reduced, taste and season with **salt** and **pepper**, then return the **chicken** to the frying pan.



## Brown the Chicken

Heat a drizzle of **oil** in a frying pan on medium-high heat.

When hot, add the **chicken** and season with **salt** and **pepper**. Cook until browned all over, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. **TIP:** Cook in batches if necessary - you want the chicken to brown, not stew.

Once browned, transfer the **chicken** to a medium bowl and set aside.



## Bake and Serve

Transfer the **chicken filling** to an appropriately sized ovenproof dish. Layer on the **cooked potato slices**, then sprinkle over the **breadcrumb mixture**.

Season with **pepper** and bake on the top shelf of your oven until golden brown, 10-12 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Serve straight from the **dish** with the **roasted carrots** alongside.

Enjoy!