



Chicken and Mushroom Hotpot with Crispy Potato Top and Roasted Carrots

Classic 40-45 Minutes • 2 of your 5 a day

1



Potatoes



Onion



Closed Cup
Mushrooms



Carrot



Garlic Clove



Panko
Breadcrumbs



Diced Chicken
Breast



Chicken Stock
Paste



Creme Fraiche



Bacon Lardons

Pantry Items
Olive Oil

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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

Ingredients

	2P	3P	4P
Potatoes**	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
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** (7)	150g	225g	300g
Water for the Sauce*	100ml	150ml	200ml
Bacon Lardons**	90g	120g	180g

*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)	51.0	7.6
Sugars (g)	15.6	2.3
Protein (g)	43.9	6.5
Salt (g)	1.38	0.20

Custom Recipe	Per serving	Per 100g
for uncooked ingredient	719g	100g
Energy (kJ/kcal)	3447 / 824	479 / 115
Fat (g)	45.6	6.3
Sat. Fat (g)	20.0	2.8
Carbohydrate (g)	51.9	7.2
Sugars (g)	15.6	2.2
Protein (g)	51.6	7.2
Salt (g)	2.60	0.36

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.

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Cook the Potatoes

Preheat your oven to 220°C. Bring a large saucepan of **water** to the boil with $\frac{1}{4}$ **tsp salt**.

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

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, 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.

CUSTOM RECIPE

If you've chosen to add **bacon lardons** to your meal, add to the pan first. Cook until golden, 3-4 mins. Then add the **onion** and continue. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.*



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). Mix the **breadcrumbs** and **olive oil** (see ingredients for amount) into a small bowl, season, 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 **creme 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!