



# Chicken Pot Scrunch Pie with Sweetcorn, Carrot and Leek

Classic 35 Minutes • 2 of your 5 a day

5



Filo Pastry



Diced Chicken Thigh



Leek



Garlic Clove



Carrot



Chicken Stock Paste



Creme Fraiche



Mature Cheddar Cheese



Sweetcorn

**Pantry Items**  
Plain Flour, Water

## Before you start

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

## Cooking tools

Frying pan, kettle, garlic press, measuring jug, grater and ovenproof dish.

## Ingredients

	2P	3P	4P
Filo Pastry** (11) (13)	135g	200g	270g
Diced Chicken Thigh**	280g	350g	420g
Leek**	1	1	2
Garlic Clove**	2	3	4
Carrot**	1	1	2
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water for Stock*	200ml	250ml	300ml
Chicken Stock Paste	15.5g	20g	30g
Creme Fraiche** (7)	75g	150g	150g
Mature Cheddar Cheese** (7)	45g	75g	90g
Sweetcorn	150g	260g	326g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	503g	100g
Energy (kJ/kcal)	3200/765	636/152
Fat (g)	36	7
Sat. Fat (g)	17	3
Carbohydrate (g)	63	12
Sugars (g)	15	3
Protein (g)	46	9
Salt (g)	3.60	0.72

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 11) Soya 13) 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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## Fry the Chicken

Preheat your oven to 200°C. Remove the **filo pastry** from the fridge and bring it to room temperature (see ingredients for amount). Remove the **pastry** from the packet and lay flat on the counter, covered with a damp tea towel. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once the **oil** is hot, add the **diced chicken thigh** and season with **salt** and **pepper**. Fry until golden brown all over, 5-6 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.



## Assemble your Pie

While the **saucy** simmers, grate the **cheese**. Drain the **sweetcorn** in a sieve. Remove the pan with the **filling** from the heat and stir through the **sweetcorn** and **cheese**. Season to taste with **salt** and **pepper**, then transfer to an appropriately sized ovenproof dish.



## Prep Time

Meanwhile, fill and boil your kettle. Trim the root and the dark green leafy part from the **leek**. Halve lengthways, then thinly slice. Peel and grate the **garlic** (or use a garlic press). Trim the **carrot** then quarter lengthways (no need to peel). Chop widthways into small pieces.



## Ready, Steady, Bake

Halve the **filo pastry sheets** to make squares. Scrunch each square into a very loose ball and place on top of the **filling**. Repeat until the whole **pie** is covered, making sure not to overcrowd the **pastry**. Drizzle the whole dish with **oil**, and then bake on the top shelf of your oven until the **filo** is golden, 10-15 mins.



## Make the Filling

Add the **leek** and **carrot** to the **chicken** and stir-fry until the **leek** has softened, 4-5 mins. Stir in the **garlic** and fry until fragrant, 30 secs. Add the **flour** (see ingredients for amount) and cook, stirring, until no lumps remain, 1-2 mins. Pour the **boiling water for the stock** (see ingredients for amount) into a jug, then stir in the **chicken stock paste**. Gradually pour the **stock** into the **chicken** pan, stirring continuously. Bring to a simmer, then stir in the **creme fraiche** and cook until thickened, 4-5 mins.



## Serve

Divide the **chicken pot scrunch pie** between your bowls and dig in.

## Enjoy!