

Chicken Pot Scrunch Pie

with Sweetcorn, Carrot and Leek

Classic

35 Minutes • 2 of your 5 a day









Filo Pastry









Garlic Clove



Carrot

Chicken Stock Paste





Creme Fraiche

Mature Cheddar Cheese



Sweetcorn

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.

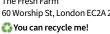
Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ





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.



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.



Make the Filling

Add the leek and carrot to the chicken and stirfry 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.



Assemble your Pie

While the **sauce** 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.



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.



Serve

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

Enjoy!