



CHICKEN & MUSHROOM PIE

with Honey Glazed Carrots



HELLO TARRAGON

This herb's name is from the Persian word 'turkhum' meaning 'little dragon' because of its snake-like roots.



Red Potato



Garlic Clove



Chicken Thigh



Leek



Tarragon



Button Mushrooms



Chicken Stock Pot



Crème Fraîche



Dried Thyme



Bay Leaf



Chantenay Carrots



Honey

A chicken and mushroom pie with creamy mash topping sounds like a meal worth rushing home for! We've given this classic dish a HelloFresh spin with roasted, honey glazed Chantenay carrots.

50 mins

3.5 of your 5 a day

Family Box

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Colander, Potato Masher, Fine Grater** (or **Garlic Press**), **Frying Pan, Ovenproof Dish**, Kitchen Paper, **Baking Tray** and some **Baking Paper**. Now, let's get cooking!



1 MAKE THE MASH

Preheat your oven to 200°C and put a large saucepan of water with a pinch of **salt** on to boil. Chop the **red potato** (no need to peel) into 2cm chunks and add to your pan of boiling water. Simmer until soft, 15-20 mins. **TIP:** *The potato is cooked when you can easily slip a knife through.* Drain the **potato** in a colander and return to the pan. Mash with a pinch of **salt**, a grind of **pepper** and a knob of **butter** (if you have some). Cover and set aside.



4 START THE PIE FILLING

Put the now empty frying pan on medium heat and add a splash of **oil**. Cook the **mushrooms** until browned, 4-5 mins. Add the **leek** and cook until softened, another 5-6 mins. Stir in the **tarragon, chicken stock pot, crème fraîche, dried thyme** and **bay leaf**. Bring to the boil then pour the mixture into the ovenproof dish with the **chicken**. Stir together.



2 FRY THE CHICKEN

While the **potato** cooks, peel and grate the **garlic** (or use a garlic press). Chop the **chicken thighs** into 2cm pieces. Heat a splash of **oil** in a frying pan over medium-high heat. Add the **chicken** with a pinch of **salt** and a grind of **black pepper**. Fry until browned on the outside, about 10 mins. Add the **garlic**. Cook for 1 minute more, then pop the **chicken** into an ovenproof dish. Wipe the pan clean with some kitchen paper we'll use it again later!



5 ROAST THE CARROTS

Remove the tops from the **carrots** (no need to peel) and place them on a lined baking tray with a drizzle of **olive oil** and the **honey**. Toss to coat evenly and season with **salt** and **black pepper**. Pop on the middle shelf of your oven. Roast until golden and soft enough to eat, 25-30 mins.



3 PREP THE VEGGIES

While the **chicken** is cooking, remove the root and dark green top from the **leek** and slice into 1cm thick rounds. Pick the **tarragon** leaves from their stalks and roughly chop (discard the stalks). Halve the **button mushrooms**.



6 FINISH AND SERVE

Meanwhile, cover the **chicken** mixture with the **mashed potato**. Top with a drizzle of **olive oil**, a pinch of **salt** and a grind of **black pepper**. Pop the **pie** on the top shelf of your oven. Bake until golden, 20-25 mins. Serve the **pie** with a good helping of **carrots**. **Enjoy!**

2 PEOPLE INGREDIENTS

Red Potato, chopped	1 pack
Garlic Clove, grated	1
Chicken Thigh, chopped	3
Leek, sliced	1
Tarragon, chopped	¼ bunch
Button Mushrooms, halved	1 punnet
Chicken Stock Pot	½
Crème Fraîche ⁷⁾	1 small pot
Dried Thyme	½ tbsp
Bay Leaf	1
Chantenay Carrots, halved	1 pack
Honey	1 tbsp

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	673	95
(kJ)	2828	397
Fat (g)	27	4
Sat. Fat (g)	14	2
Carbohydrate (g)	66	9
Sugars (g)	22	3
Protein (g)	46	6
Salt (g)	1.29	0.18

ALLERGENS

⁷⁾ Milk

Chicken Stock Pot Ingredients: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract

THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

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