















# Coq au Vin Inspired Pie

with Bacon, Cheesy Mash and Roasted Chantenay Carrots

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



-  Puff Pastry Sheet
-  Potatoes
-  Chantenay Carrots
-  Closed Cup Mushrooms
-  Red Onion
-  Garlic Clove
-  Diced Chicken Breast
-  Bacon Lardons
-  Tomato Puree
-  Red Wine Jus Paste
-  Mature Cheddar Cheese
-  Unsalted Butter

Pantry Items  
Honey

## 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, garlic press, frying pan, bowl, ovenproof dish, baking tray, grater, colander and potato masher.

## Ingredients

	2P	3P	4P
Puff Pastry Sheet** 13)	½ roll	¾ roll	1 roll
Potatoes**	450g	700g	900g
Chantenay Carrots**	225g	300g	450g
Closed Cup Mushrooms**	150g	225g	300g
Red Onion**	1	1	2
Garlic Clove**	2	3	4
Diced Chicken Breast**	280g	420g	560g
Bacon Lardons**	60g	90g	120g
Tomato Puree	1 sachet	1½ sachet	2 sachets
Water for the Sauce*	250ml	375ml	500ml
Red Wine Jus Paste 10) 14)	22g	30g	44g
Honey*	1 tbsp	2 tbsp	2 tbsp
Mature Cheddar Cheese** 7)	45g	60g	90g
Unsalted Butter** 7)	20g	30g	40g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	787g	100g
Energy (kJ/kcal)	4254 /1017	541 /129
Fat (g)	45	6
Sat. Fat (g)	24	3
Carbohydrate (g)	98	12
Sugars (g)	26	3
Protein (g)	58	7
Salt (g)	2.87	0.37

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 10) Celery 13) Cereals containing Gluten 14) Sulphites

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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## Get Prepped

Preheat your oven to 200°C. Remove the **puff pastry** from your fridge. Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **potatoes**.

Chop the **potatoes** into 2cm chunks (peel first if you prefer). Trim the **carrots** and halve any larger ones lengthways. Thinly slice the **mushrooms**. Halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press).



## Bake the Pie

Meanwhile, add the **potatoes** to the **boiling water** and cook until you can easily slip a knife through, 15-20 mins. Transfer the **chicken mixture** into an appropriately sized ovenproof dish. Cover with the **puff pastry**, trimming off any excess. Press some of the **pastry** over the side of the dish if you can, or just sit it on top. Make a small hole in the middle - this allows the steam to escape. **TIP: Brush the pastry with a little milk if you have some.** Bake the **pie** on the top shelf of the oven until golden brown, 20-25 mins.



## Start Cooking

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **chicken**, season with **salt** and **pepper** and cook until browned, 5-6 mins, turning occasionally. Add the **bacon lardons** and cook until golden, 2-3 mins, stirring. Transfer the **chicken** and **bacon** to a bowl and set aside. **IMPORTANT: Wash your hands and equipment after handling raw meat and its packaging.**



## Carrot Time

While the **pie** bakes, pop your **carrots** onto a baking tray. Drizzle with **oil** and **honey** (see ingredients for amount), season with **salt** and **pepper**, then toss to coat. Roast on the middle shelf until tender, 15-20 mins. Meanwhile, grate the **Cheddar cheese**.



## Simmer and Stir

Pop your pan back on medium-high heat with a drizzle of **oil**. Once hot, add the **mushrooms** and **onion** to the pan and cook until browned and softened, 4-5 mins. Add the **chicken** and **bacon** back into the pan, then stir in the **tomato puree** and **garlic**. Cook for 1 min. Pour in the **water for the sauce** (see ingredients for amount) and the **red wine jus paste**. Bring to the boil, reduce the heat to medium and simmer until the **mixture** has thickened and the **chicken** is cooked, 3-4 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle. Cook lardons thoroughly.**



## Finish and Serve

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add the **butter** and a splash of **milk** (if you have any) and mash until smooth. Season with **salt** and **pepper**, then stir through the **cheese**. Serve the **pie** on your plates with the **mash** and **carrots** alongside.

## Enjoy!