



COQ AU VIN STYLE PIE

with Pancetta and Mushrooms



HELLO FLORA ORIGINAL

Flora contains absolutely no preservatives, artificial colours or flavours.



Potato



Pancetta Lardons



Echalion Shallot



Chestnut Mushrooms



Thyme



Flat Leaf Parsley



Diced Chicken Thigh



Tomato Purée



Flora Original



Plain Flour



Red Wine Stock Pot



Bay Leaf



Puff Pastry

50 mins

1.5 of your 5 a day

We've transformed this classic French dish into a much loved British favourite: Pie!! But don't be mistaken... this is no ordinary pie! A deliciously rich and warming filling tucked in with golden pastry makes this recipe a perfect midweek showstopper. It's hard to think of a reason why you wouldn't fall head over heels for this dish.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan** (with a **Lid**), **Frying Pan**, **Measuring Jug**, **Ovenproof Dish**, **Colander** and **Potato Masher**. Now, let's get cooking!



1 GET PREPPED

Pre-heat the oven to 220°C and bring a large saucepan of water to the boil. Chop the **potato** into 2cm chunks (no need to peel). Once the **water** is boiling, add the **potatoes** and cook for 15-20 mins. **★ TIP:** *The potatoes are cooked when you can easily slip a knife through the middle.* Once cooked, drain in a colander and set to one side.



2 FINISH THE PREP

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat and add the **pancetta**. Stir-fry until golden, 4-5 mins, reducing the heat slightly if needed. Meanwhile, halve, peel and thinly slice the **shallot**. Quarter the **chestnut mushrooms**. Pull the **thyme leaves** off their stalks. Discard the **stalks**. Roughly chop the **parsley** (stalks and all).



3 FRY THE CHICKEN

Once the **pancetta** is golden, add the **chicken** with a grind of **pepper** and stir together. Stir-fry with the **pancetta** until browned on the outside, 4-5 mins. Next, add the **shallots**, **mushrooms** and **thyme** to the pan with a pinch of **salt** and **pepper**, stir together and cook until the **veggies** have softened, another 4-5 mins.



4 SIMMER

Once the **veg** is soft, stir in the **tomato puree** and cook for 1 minute. Stir in the **Flora Original** and once melted, stir in the **flour**. Cook for 2 more mins. Next, pour in the **water** for the pie (see ingredients for amount), add the **stock pot** and **bay leaf**. Stir to dissolve the **stock**. Simmer until the **mixture** has thickened and the **chicken** cooked, 4-5 mins.

! IMPORTANT: *The chicken is cooked when no it is longer pink in the middle.*



5 BAKE THE PIE

Tip the **potatoes** into the **chicken mixture** and gently fold through to combine. Stir in the **parsley** and season with a pinch of **salt** and **pepper**. Transfer into an ovenproof dish. Trim the **pastry** to the size of the dish then lay on top of the **filling**. **★ TIP:** *It doesn't matter if the pastry goes over the edge of the dish or just sits on top, it will depend on the size of your dish!*



6 FINISH AND SERVE

Prick a small hole through the top of the **pastry** (to allow the steam to escape!) then bake the **pie** on the top shelf of the oven until golden brown, 15-20 mins. Serve the **pie** in big bowls and enjoy! Remember not to eat the **bay leaf**. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato *	1	1 pack	2
Pancetta Lardons *	1 small pack	1 medium pack	1 large pack
Echalion Shallot *	1	2	2
Chestnut Mushrooms *	1 small punnet	1 large punnet	2 small punnets
Thyme *	½ bunch	¾ bunch	1 bunch
Flat Leaf Parsley *	1 bunch	1 bunch	1 bunch
Diced Chicken Thigh *	280g	350g	420g
Tomato Purée	1 sachet	1½ sachets	2 sachets
Flora Original *	20g	30g	40g
Plain Flour 13)	16g	24g	32g
Water*	250ml	375ml	500ml
Red Wine Stock Pot 14)	½ pot	¾ pots	1 pot
Bay Leaf *	1	2	2
Puff Pastry 13) *	1 sheet	1½ sheets	2 sheets

*Not Included * Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 633G	PER 100G
Energy (kJ/kcal)	5035 / 1204	795 / 190
Fat (g)	62	10
Sat. Fat (g)	24	4
Carbohydrate (g)	104	16
Sugars (g)	8	1
Protein (g)	59	9
Salt (g)	3.00	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

13) Gluten 14) Sulphites

Flora Ingredients: Plant oils (sunflower, rapeseed, palm, linseed), water, salt, plant based emulsifier (sunflower lecithin), vinegar, natural flavourings, vitamin A.

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

Head online or use our app to rate this recipe or get in touch via hello@hellofresh.co.uk



You made this, now show it off! Share your creations with us:

[Instagram](#) [Twitter](#) [Facebook](#) [Snapchat](#) #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm
60 Worship St, London EC2A 2EZ

YOU CAN RECYCLE ME!

HELLO FRESH