



CREAMY CHICKEN & LEEK PIE

with Mash and Green Beans



HELLO SAGE

Fresh leaves or juices squeezed from leaves can sooth insect bites! Also use in ancient times as a preservative.



Diced Chicken Thigh



Potato



Leek



Sage



Chicken Stock Powder



Green Beans



Apple & Sage Jelly



Crème Fraîche



Cheddar Cheese

MEAL BAG

45 mins

2 of your 5 a day

You just can't beat a pie, especially our creamy chicken and leek pie. Combine chicken with sage and leek for delicious, earthy flavours and the most comforting taste and aroma. These flavours work really well with chicken, which is a fantastic base for stronger flavours. Within the pie mix, our chefs have also added an apple and sage jelly pot and chicken stock to help lend further flavour. Topped with cheese and a side of green beans, this dish is sure to please everyone around the dinner table.

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**), **Large Frying Pan**, **Peeler**, **Colander**, **Measuring Jug**, **Ovenproof Dish**, **Potato Masher** and **Coarse Grater**. Now, let's get cooking!



1 FRY THE CHICKEN

Preheat your oven to 220°C and bring a large saucepan of water to the boil with a pinch of salt for the potatoes. Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **diced chicken** and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until golden all over, 6-8 mins.



2 COOK THE ROOTS

Meanwhile, chop the **potatoes** into 2cm chunks (no need to peel). Add both to the pan of boiling **water** and cook until you can easily slip a knife through them, 10-12 mins. When cooked, drain in a colander and return to the pan, off the heat.



3 SIMMER THE SAUCE

Trim the root and the dark green leafy part from the **leek**. Halve lengthways then thinly slice widthways. Stir into the **chicken**. Pick the **sage leaves** from their stalks and roughly chop (discard the stalks). Add to the pan, along with the **water** (see ingredients for amount) and **stock powder**. Stir to dissolve the **stock powder** then bring to the boil, lower the heat and simmer until reduced by half, 5-8 mins. Trim the **green beans**.



4 FINISH THE FILLING

Stir the **apple and sage jelly** and **crème fraîche** into the **chicken**. **IMPORTANT:** *The chicken is cooked when it is no longer pink in the middle.* Bring to the boil then remove the pan from the heat. Pour the **mixture** into an ovenproof dish and set aside. Mash the **potato** with a potato masher, adding a knob of **butter** if you have any. Season to taste with **salt** and **pepper**.



5 BAKE

Spread the **mash** over the **chicken filling**. Grate the **cheddar cheese** over the top then bake on the top shelf of your oven until golden and bubbly, 10-15 mins. Meanwhile, rinse and refill the potato pan with **water** and bring to the boil. Add the **green beans** to the boiling **water** and cook until just tender, 5-7 mins. Drain in the colander and return to the pan, with the lid on, to keep warm.



6 SERVE

Serve the **creamy chicken and leek pie** with some **green beans** alongside. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Diced Chicken Thigh *	280g	420g	560g
Potato *	1 small pack	1 large pack	2 small packs
Leek *	1	2	2
Sage *	½ bunch	¾ bunch	1 bunch
Water*	100ml	150ml	200ml
Chicken Stock Powder	½ sachet	⅓ sachet	1 sachet
Green Beans *	1 medium pack	1 large pack	1 large pack
Apple & Sage Jelly	½ pot	¾ pot	1 pot
Crème Fraîche 7) *	100g	150g	200g
Cheddar Cheese 7) *	1 block	1 block	2 blocks

*Not Included

* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING: 597G	PER 100G
Energy (kJ/kcal)	2883 / 689	483 / 115
Fat (g)	32	5
Sat. Fat (g)	13	2
Carbohydrate (g)	57	10
Sugars (g)	11	2
Protein (g)	51	9
Salt (g)	0.71	0.12

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk

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?

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