







More Than Food
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Prince Harry's Birthday Chicken Pie

Seeing as it's Prince Harry's birthday this week, we thought we'd come up with a delicious British dish, which also happens (apparently) to be Prince Harry's favourite supper! Chicken pie is (in our opinion) the ultimate comfort food, so we're not surprised that this is his number one choice! Enjoy!



45 mins



2 of your 5 a day



Potato (1 pack)



Leek (1)



Celery (1)



Chestnut Mushrooms (1 punnet)



Chicken Breast (2)



Water (100ml)



Chicken Stock Pot (1)



Double Cream (1 pot)



Cheddar Cheese (20g)




Panko Breadcrumbs (30g)

2 PEOPLE INGREDIENTS

- Potato, sliced
- Leek, sliced
- Celery, sliced
- Chestnut Mushrooms, sliced
- Chicken Breast

- 1 pack**
- 1**
- 1**
- 1 punnet**
- 2**

- Water **100ml**
- Chicken Stock Pot **1**
- Double Cream **1 pot**
- Cheddar Cheese **20g**
- Panko Breadcrumbs **30g**

 Our fruit and veggies may need a little wash before cooking!

Did you know...

You use more calories eating celery than there are in celery itself!

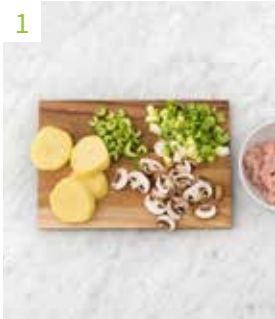
Allergens: Celery, Gluten, Milk.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
Per serving	853 kcal / 3576 kJ	41 g	26 g	78 g	9 g	47 g	3 g
Per 100g	127 kcal / 533 kJ	6 g	4 g	12 g	1 g	7 g	0 g

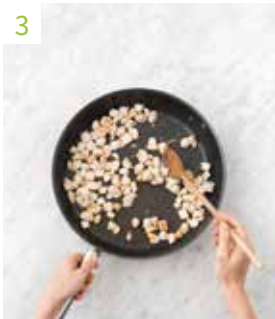
Chicken Stock Pot Ingredients: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract.

1



1 Put a large pot of water on to boil with a good pinch of **salt**. Peel and cut the **potato** into 1cm wide slices. Cut the bottom root and the top green leafy part off the **leek**, cut in half lengthways, then chop into 1cm wide slices. Chop the **celery** into roughly ½cm wide slices. Slice the **mushrooms** into roughly 1cm wide slices. Chop the **chicken** into small bite-sized pieces. Wash your hands.

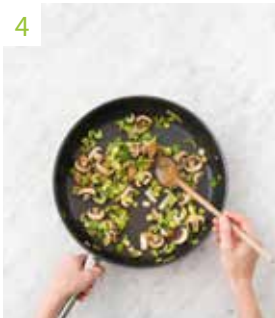
3



2 Once your water is boiling, pop in your **potato** slices and cook for 10 mins or until your **potato** is just soft. **Tip:** *Your potato is cooked when you can easily slip a knife through, but be careful because you don't want the potato slices to break up too much.* Once cooked, carefully drain your **potato** slices into a colander.

3 Pre-heat your oven to 220 degrees. While your potato is cooking, put a large frying pan on medium heat and add a drizzle of **oil**. Add your **chicken**, sprinkle over a pinch of **salt** and a good grind of **black pepper** and cook for 5-6 mins until the chicken is browned and cooked through. **Tip:** *The chicken is cooked when no longer pink in the middle.* You can cook your chicken in two batches if necessary, as you don't want to crowd the pan and stew the chicken, or it won't brown.

4



4 Once cooked, remove your **chicken** from the pan, add a drizzle more **oil** and then put your **leek** and **celery** into the pan and cook for 4 mins. Once slightly softened, add your **mushrooms** along with a pinch of **salt** and a good grind of **black pepper**. Turn the heat up slightly and cook everything together for 5 mins until the **mushrooms** are slightly browned.

7



5 Once your **mushrooms** have browned, pour in the **water** (as specified in the ingredient list above), add the **chicken stock pot**, bring to the boil and stir to dissolve. Add the **cream**, bring back to the boil, turn down the heat and gently bubble away for 5 mins, until it reduces by a third. Then, add your **chicken** back into the pan.

6 In the meantime, grate the **cheddar cheese** into a bowl and add the **panko breadcrumbs** and a drizzle of **oil**. Stir together.

7 Once your creamy **chicken mixture** has reduced by a third, taste it and add more **salt** and **pepper** if you think it needs it. Spoon it into an ovenproof dish. Top with your slices of **potato** and sprinkle over your **cheesy breadcrumbs**. Season with **black pepper** and pop on the top shelf of your oven to cook for 10 mins (or until the top has browned).

8 While your pie is cooking, get your washing up done!

9 Once your **pie** has cooked, remove it from your oven and serve in bowls. Voila!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!