



# Prince Harry's Chicken Pie with Mushrooms and Carrots

Classic 40 Minutes • 1 of your 5 a day

N° 1



Potatoes



Onion



Closed Cup Mushrooms



Carrot



Garlic Clove



Panko Breadcrumbs



Diced Chicken Breast



Chicken Stock Paste



Creme Fraiche



Bacon Lardons



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Bowl, Frying Pan, Ovenproof Dish, Measuring Cup, Measuring Spoon.

## Ingredients

	2P	3P	4P
Potatoes**	1	2	2
Onion**	1	1	2
Closed Cup Mushrooms**	150g	225g	300g
Carrot**	1	2	2
Garlic Clove	2	3	4
Panko Breadcrumbs <b>13</b> )	25g	40g	50g
Olive Oil*	2 tbsps	3 tbsps	4 tbsps
Diced Chicken Breast**	280g	420g	560g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche <b>7</b> )**	150g	225g	300g
Bacon Lardons**	90g	120g	180g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	574g	100g
Energy (kJ/kcal)	2814 /673	490 /117
Fat (g)	34	6
Sat. Fat (g)	13	2
Carbohydrate (g)	58	10
Sugars (g)	12	2
Protein (g)	44	8
Salt (g)	1.41	0.25
Custom Recipe	Per serving	Per 100g
for uncooked ingredient	619g	100g
Energy (kJ/kcal)	3302 /789	533 /127
Fat (g)	43	7
Sat. Fat (g)	16	3
Carbohydrate (g)	59	10
Sugars (g)	12	2
Protein (g)	52	8
Salt (g)	2.64	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**7**) Milk **13**) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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## Cook the Potato

Bring a large saucepan of **water** to the boil with ¼ tsp of **salt** and preheat your oven to 220°C. Peel the **potato** and slice into 1cm wide rounds. Pop the **potato** into your pan of boiling **water**, cook until just soft, 12-15 mins. **TIP:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the potato to overcook.* Once cooked, carefully drain in a colander and set aside.



## Cook the Veg

Once cooked, transfer the **chicken** to a bowl and leave to the side. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.* Add a drizzle more **oil** to the pan along with the **onion** and **carrot**. Cook on medium heat, stirring, until slightly softened, 4-5 mins. Stir in the **mushrooms** and a little more **oil** if needed. Turn the heat up slightly. Cook everything together until the **mushrooms** are browned, about 5-6 mins. Add the **garlic**, stir and cook for 1 minute.

## CUSTOM RECIPE

If you've chosen to get **bacon lardons** as well as **chicken**, add them to the pan before you add the **onion** and **garlic** and fry until golden, 3-4 mins. Add the **onion** and **carrot** to the pan with the **bacon** and continue with the recipe as instructed.



## Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Thinly slice the **mushrooms**. Trim the **carrot** (no need to peel), halve lengthways then slice each half into long 1cm wide strips. Chop into 1cm chunks. Peel and grate the **garlic** (or use a garlic press). Put the **breadcrumbs** into a bowl, add the **olive oil** (see ingredients for amount) to a bowl. Season with **salt** and **pepper**, stir together.



## Simmer

Pour in the **water** (see ingredients for amount) and add the **chicken stock paste**. Bring to the boil and stir to dissolve the **stock paste**. Add the **creme fraiche** and bring back to the boil, then turn down the heat and simmer gently until reduced by a third, 3-4 mins. Once the **sauce** has reduced, return the **chicken** to the frying pan. Season to taste with **salt** and **pepper**.



## Cook the Chicken

Heat a drizzle of **oil** in a frying pan on medium-high heat. When hot, add the **chicken**, season with **salt** and **black pepper** and cook until the **chicken** is browned, 6-7 mins. **IMPORTANT:** *Wash your hands after handling raw chicken and its packaging.* **TIP:** *Cook the chicken in two batches if you need to - in a crowded pan it will stew rather than brown.*



## Bake and Serve

Transfer the **chicken mixture** to an ovenproof dish and top with the cooked **potato** slices. Sprinkle over your **breadcrumbs**. Season with **black pepper** and bake on the top shelf of your oven until the top is golden brown, 10-12 mins. Serve straight from the dish.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:**

You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.