



# Prince Harry's Chicken Pie

with Mushrooms and Carrots

**Classic** 45 Minutes • 3 of your 5 a day

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.

Happy cooking!



## Before you start

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

## Cooking tools, you will need:

Saucepan, Garlic Press, Frying Pan and Ovenproof Dish.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Onion	1	1	2
Closed Cup Mushrooms**	150g	225g	300g
Carrot**	1	2	2
Garlic Clove	2	3	4
Panko Breadcrumbs	25g	35g	50g
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Diced Chicken Breast**	280g	420g	560g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Crème Fraîche** 7)	150g	225g	300g
Bacon Lardons**	90g	120g	180g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	651g	100g
Energy (kJ/kcal)	2843/680	437/105
Fat (g)	34	5
Sat. Fat (g)	13	2
Carbohydrate (g)	62	10
Sugars (g)	10	2
Protein (g)	43	7
Salt (g)	1.75	0.27
Custom Recipe	Per serving	Per 100g
for uncooked ingredient	696g	100g
Energy (kJ/kcal)	3331/796	479/114
Fat (g)	43	6
Sat. Fat (g)	16	2
Carbohydrate (g)	63	9
Sugars (g)	10	1
Protein (g)	51	7
Salt (g)	2.96	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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1



## Cook the Potato

Bring a large saucepan of **water** to the boil with  $\frac{1}{4}$  **tsp** of **salt** and preheat your oven to 220°C. Peel the **potatoes** and slice into slim rounds approximately 1cm thick. Pop the **potatoes** into your pan of **boiling water**, cook until just soft, 14-16 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.

2



## 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). Season with **salt** and **pepper**, then stir together.

3



## Brown 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. The chicken is cooked when no longer pink in the middle. **TIP:** Cook the chicken in two batches if you need to - in a crowded pan it will stew instead of browning.

4



## Cook the Veg

Once cooked, transfer the **chicken** to a bowl and leave to the side. 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 min.

5



## Simmer

Pour in the **water** (see ingredients for amount) and add the **chicken stock paste**. Bring to the boil and stir. Add the **crème fraîche** 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**.

6



## 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!



## 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. **IMPORTANT:** Wash your hands after handling raw meat. Cook lardons thoroughly. Then add the **onion** and **carrot** and continue.