



Truffled Chicken, Bacon and Mushroom Pie with Honey Butter Glazed Multi Coloured Carrots

Premium 50 Minutes • 1 of your 5 a day

33



Diced Chicken Breast



Chestnut Mushrooms



Echalion Shallot



Flat Leaf Parsley



Garlic Clove



Bacon Lardons



Wild Mushroom Paste



Creme Fraiche



Truffle Zest



Puff Pastry Sheet



Mixed Chantenay Carrots



Honey



Unsalted Butter

Before you start

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

Cooking tools, you will need:

Frying Pan, Garlic Press, Bowl, Ovenproof Dish and Saucepan (with Lid).

Ingredients

	2P	3P	4P
Diced Chicken Breast**	280g	420g	560g
Chestnut Mushrooms**	150g	225g	300g
Echalion Shallot**	1	2	2
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove	1	2	2
Bacon Lardons**	60g	90g	120g
Water for the Sauce*	150ml	225ml	300ml
Wild Mushroom Paste	15g	22g	30g
Creme Fraiche** 7)	150g	225g	300g
Truffle Zest	1 sachet	1 ½ sachets	2 sachets
Puff Pastry Sheet **13)	¾ roll	1 roll	1 ½ rolls
Water for the Carrots*	75ml	100ml	150ml
Mixed Chantenay Carrots**	225g	300g	450g
Honey	1 sachet	2 sachets	2 sachets
Unsalted Butter** 7)	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	613g	100g
Energy (kJ/kcal)	4378/1046	715/171
Fat (g)	69	11
Sat. Fat (g)	34	6
Carbohydrate (g)	68	11
Sugars (g)	18	3
Protein (g)	49	8
Salt (g)	3.00	0.49

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.

Contact

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HelloFresh UK

Packed in the UK

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You can recycle me!



Start the Prep

Preheat your oven to 220°C. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Add the **chicken**, season with **pepper** and cook until brown all over, 5-6 mins. Turn occasionally. While the **chicken** cooks, thinly slice the **mushrooms**, then halve, peel and thinly slice the **shallot**. Roughly chop the **parsley** (stalks and all). Peel and grate the **garlic** (or use a garlic press). Once the **chicken** has browned (we'll finish cooking it later), transfer it to a bowl and set aside. **IMPORTANT: Wash your hands after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.**



Assemble

Pour the **pie filling** into an appropriately sized ovenproof dish. Lay the **pastry** on top of the filling and trim the edges to the size of the dish. **TIP: Don't worry if the pastry goes over the edge of the dish. Brush the pastry with a little milk if you have some.** Make a small hole in the middle of the **pastry lid** with the tip of a sharp knife. Pop the dish onto a large baking tray (to catch any drips) and bake on the middle shelf of your oven until golden brown and bubbly, 15-20 mins.



Fry the Veg

Pop your frying pan back on medium-high heat (no need to wash). Add a drizzle of **oil** and the **bacon lardons**. **IMPORTANT: Wash your hands after handling raw meat.** Stir-fry for 1-2 mins, then add the **mushrooms** and **shallot**. Stir together and cook until the **mushrooms** are browned and the **shallot** has softened, 5-6 mins, stirring occasionally. Add the **garlic** and **chicken**, stir and cook for 1 min. **IMPORTANT: Cook lardons thoroughly.**



Carrot Time

Pour the **water for the carrots** (see ingredients for amount) into a saucepan. Add the **carrots**, **honey**, **butter** and a pinch of **salt**. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Bring to the boil on high heat, then cover the pan with a lid or some foil. Reduce the heat to medium and cook the **carrots** until tender, 10-12 mins. Once the **carrots** are tender, remove the lid and allow the liquid to boil until glossy and it coats the **carrots**, 2-4 mins. **TIP: If your sauce needs longer to get sticky, transfer the carrots to a bowl and continue boiling on a high heat until reduced.**



Finish the Filling

Pour the **water for the sauce** (see ingredients for amount) into the pan with the **chicken** and **vegetables**, then stir in the **wild mushroom paste**. Stir to combine and bring to the boil. Simmer until reduced by half, 3-4 mins. Stir in the **creme fraiche** and **half the parsley** and bring to the boil. Remove from the heat, then mix through the **truffle zest**.



Serve

Once the **pie** is cooked, remove from your oven. Serve on plates with the **carrots** alongside and the remaining **parsley** sprinkled over.

Enjoy!