














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

Premium 45 Minutes

33



-  Puff Pastry Sheet
-  Diced Chicken Breast
-  Chestnut Mushrooms
-  Red Onion
-  Flat Leaf Parsley
-  Garlic Clove
-  Bacon Lardons
-  Wild Mushroom Paste
-  Creme Fraiche
-  Truffle Zest
-  Chantenay Carrots
-  Honey
-  Unsalted Butter

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Frying pan, garlic press, bowl, ovenproof dish, saucepan and lid.

Ingredients

	2P	3P	4P
Puff Pastry Sheet** 13)	¼ roll	1 roll	1½ rolls
Diced Chicken Breast**	280g	420g	560g
Chestnut Mushrooms**	150g	225g	300g
Red Onion**	1	2	2
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove**	1	2	2
Bacon Lardons**	90g	180g	180g
Water for the Sauce*	150ml	225ml	300ml
Wild Mushroom Paste	15g	22g	30g
Crème Fraiche** 7)	150g	225g	300g
Truffle Zest	1 sachet	1½ sachets	2 sachets
Water for the Carrots*	75ml	100ml	150ml
Chantenay Carrots**	225g	450g	450g
Honey	1 sachet	2 sachets	2 sachets
Unsalted Butter** 7)	30g	60g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	660g	100g
Energy (kJ/kcal)	5041/1205	764/183
Fat (g)	78	12
Sat. Fat (g)	43	7
Carbohydrate (g)	75	11
Sugars (g)	28	4
Protein (g)	52	8
Salt (g)	2.82	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Start the Prep

Preheat your oven to 220°C. Remove the **puff pastry** from your fridge. 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 chop the **red onion** into small pieces. 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 to a bowl and set aside. **IMPORTANT:** Wash your hands after handling raw chicken and its packaging.



Assemble your Pie

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 to allow steam to escape. 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. Meanwhile, trim the **carrots** and halve any large ones lengthways (no need to peel).



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 **onion**. Stir together and cook until the **mushrooms** are browned and the **onion** 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 tender, remove the lid and allow the liquid to boil until it's glossy and 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 add the **wild mushroom paste**. Stir to combine and bring to the boil. Simmer until reduced by half, 3-4 mins. Stir in the **crème fraiche** and **half the parsley**, then bring to the boil. Remove from the heat, then mix through the **truffle zest**. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Serve

Once the **chicken and bacon pie** is cooked, serve on plates with the **carrots** alongside and the remaining **parsley** sprinkled over.

Enjoy!