



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

Premium 45-50 Minutes • 1 of your 5 a day

33



Puff Pastry Sheet



Diced Chicken Breast



Chestnut Mushrooms



Echalion Shallot



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, grater, ovenproof dish, baking tray, baking paper, saucepan, lid and bowl.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	¾ roll	1 roll	1½ rolls
Diced Chicken Breast**	280g	420g	560g
Chestnut Mushrooms**	150g	225g	300g
Echalion Shallot**	1	2	2
Garlic Clove**	1	2	2
Bacon Lardons**	60g	90g	120g
Wild Mushroom Paste	15g	22g	30g
Creme Fraiche** 7)	150g	225g	300g
Truffle Zest	1 sachet	1½ sachets	2 sachets
Chantenay Carrots**	225g	300g	450g
Honey	1 sachet	2 sachets	2 sachets
Unsalted Butter** 7)	20g	30g	40g

Pantry	2P	3P	4P
Water for the Sauce*	150ml	225ml	300ml
Water for the Carrots*	75ml	100ml	150ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	608g	100g
Energy (kJ/kcal)	4427/1058	729/174
Fat (g)	68.4	11.3
Sat. Fat (g)	34.4	5.7
Carbohydrate (g)	72.0	11.9
Sugars (g)	25.7	4.2
Protein (g)	48.9	8.1
Salt (g)	2.41	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing 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 240°C/220°C fan/gas mark 9. Remove the **puff pastry** from your fridge.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **chicken**, season with **pepper** and cook until browned all over, 5-6 mins. Turn occasionally.

Meanwhile, thinly slice the **mushrooms**. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press).

Once the **chicken** has browned (you'll finish cooking it later), transfer to a bowl and set aside.

IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.



Assemble your Pie

Pour the **pie filling** into an appropriately sized ovenproof dish. Lay the **pastry** (see ingredients for amount) on top 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 the steam to escape.

Pop the **pie** 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 and Bacon

Pop your (now empty) frying pan back on medium-high heat. Add a drizzle of **oil** and the **bacon lardons**. 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 **chicken** back into the pan, then stir in the **garlic** and cook for 1 min. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Glaze your Carrots

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 Pie Filling

Pour the **water for the sauce** (see ingredients for amount) into the pan, 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 **creme fraiche** and bring back to the boil, then remove from the heat and 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.

Enjoy!