



Ultimate Chicken and Mushroom Pie

with Creamy Mash and Sauteed Peas

Ultimate 40-45 Minutes • 1 of your 5 a day

36



Puff Pastry Sheet



Diced Chicken Breast



Sliced Mushrooms



Garlic Clove



Potatoes



Chicken Stock Paste



Wholegrain Mustard



Creme Fraiche



Peas

Pantry Items
Oil, Salt, Pepper

Before you start

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

Cooking tools

Saucepan, frying pan, garlic press, ovenproof dish, colander and lid.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	½ roll	¾ roll	1 roll
Diced Chicken Breast**	280g	420g	560g
Sliced Mushrooms**	80g	120g	180g
Garlic Clove**	2	3	4
Potatoes	450g	700g	900g
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard 9)	17g	25g	34g
Crema Fraiche** 7)	150g	225g	300g
Peas**	120g	180g	240g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3742 / 894	586 / 140
Fat (g)	46.0	7.2
Sat. Fat (g)	21.9	3.4
Carbohydrate (g)	83.4	13.1
Sugars (g)	12.5	2.0
Protein (g)	49.2	7.7
Salt (g)	1.88	0.29

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 9) Mustard 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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Get Started

Preheat your oven to 240°C/220°C fan/gas mark 9.
Remove the **puff pastry** from your fridge.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**.

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **chicken** and **mushrooms** to the pan. Season with **salt** and **pepper**, then cook until browned all over, 5-6 mins, stirring occasionally.

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



Assemble your Pie

Transfer the **chicken and mushroom filling** to an appropriately sized ovenproof dish.

Cover with the **puff pastry** (see ingredients for amount), trimming off any excess. Press some of the **pastry** over the side of the dish if you can, or just sit it on top. Make a small hole in the middle - this allows the steam to escape. **TIP:** Brush the *pastry with a little milk if you have some.*

Bake the **pie** on the top shelf of your oven until golden brown, 15-20 mins.



Cook the Potatoes

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Peel and chop the **potatoes** into 2cm chunks.

When your pan of **water** is boiling, add the **potatoes** and cook until you can easily slip a knife through, 15-20 mins.



Creamy Mash Time

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat.

Add the remaining **crema fraiche** and **mash** until smooth and velvety. Season with **salt** and **pepper**, then cover with a lid to keep warm.

Meanwhile, clean the (now empty) frying pan - you'll use it for the **peas**.



Bring on the Filling

Once the **chicken** has browned, add the **garlic** and stir-fry until fragrant, 30 secs.

Stir in the **water for the sauce** (see ingredients for amount), **chicken stock paste**, **mustard** and **half the crema fraiche**.

Bring to the boil, then lower the heat and simmer gently until the **chicken** is cooked through and the **sauce** has thickened, 5-6 mins. Season with **salt** and **pepper**. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Finish and Serve

Once the **pie** is out of the oven, allow it to stand for 2-3 mins.

Meanwhile, pop the frying pan on medium heat with a drizzle of **oil**. Once hot, add the **peas** and stir-fry for 2-3 mins, then remove from the heat and season with **salt** and **pepper**. Reheat your **mash** if necessary.

When ready, serve your **ultimate chicken and mushroom pie** on plates with the **peas** and **creamy mash** alongside.

Enjoy!