



Chicken Shepherd's Pie

with Crispy Parmesan Topping & Pear Salad

Grab your Meal Kit with this symbol



Potato



Brown Onion



Celery



Carrot



Chicken Thigh



Garlic & Herb Seasoning



Nan's Special Seasoning



Tomato Paste



Grated Parmesan Cheese



Pear



Mixed Salad Leaves

Hands-on: **25-35 mins**
 Ready in: **40-50 mins**

Eat Me Early

When the temperature plummets, we often turn to homey, comforting classics to warm us from the inside out. If this sounds like the perfect cure to all your cold weather woes, look no further. Our recipe developers took the best parts of chicken pot pie and shepherd's pie and combined them to create the world's greatest dinner mash-up. Enjoy!

Pantry items

Olive Oil, Butter, Milk, Balsamic Vinegar, Honey

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
brown onion	1 (medium)	1 (large)
celery	1 stalk	2 stalks
carrot	1	2
chicken thigh	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
Nan's special seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
pear	½	1
balsamic vinegar*	drizzle	drizzle
honey*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2835kJ (678Cal)	413kJ (99Cal)
Protein (g)	50.2g	7.3g
Fat, total (g)	24.8g	3.6g
- saturated (g)	14.6g	2.1g
Carbohydrate (g)	61g	8.9g
- sugars (g)	20.6g	3g
Sodium (mg)	1419mg	207mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the mash

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return the **potato** to the pan. Add the **butter** and **milk**, then season with **salt** and mash until smooth.

TIP: Save time and get more fibre by leaving the potato unpeeled!



Grill the pie

Preheat the grill to medium-high. Transfer the **chicken mixture** to a baking dish. Spread the **mashed potato** over the top, then use a fork to create an uneven surface. Sprinkle over the **grated Parmesan cheese** and grill until the cheese is melted and golden, **5-10 minutes**.



Get prepped

While the potato is cooking, finely chop the **brown onion** and **celery**. Grate the **carrot**. Cut the **chicken thigh** into 2cm chunks.



Make the salad

While the pie is grilling, thinly slice the **pear** (see ingredients). In a medium bowl, combine a small drizzle of **balsamic vinegar**, **honey** and **olive oil**. Add the **mixed salad leaves** and **pear**. Toss to combine and season to taste.



Cook the filling

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **chicken** and **onion**, tossing occasionally, until browned and cooked through, **4-5 minutes**. Add the **carrot** and **celery** and cook until softened, **2-3 minutes**. Add the **garlic & herb seasoning**, **Nan's special seasoning** and **tomato paste** and cook, stirring, until fragrant, **1 minute**. Reduce the heat to medium, then add the **water**. Stir well to combine and cook until slightly reduced, **2 minutes**. Season to taste.



Serve up

Divide the chicken shepherd's pie between plates. Serve with the pear salad.

Enjoy!