



# CREAMY CHICKEN & LEEK POT PIE

with Easy Filo Topping



Make a scrunched  
filo pie top



Garlic



Brown Onion



Carrot



Zucchini



Leek



Thyme



Chicken Thigh



Thickened Cream



Sweet Mustard  
Spice Blend



Chicken Stock



Filo Pastry

Hands-on: **35 mins**  
Ready in: **45 mins**

Eat me early

Do you love a pie, but hate rolling out pastry on a weeknight? Us too! That's why we came up with this baked beauty. There's tender chicken, sweet mustard and a bounty of vegetables surrounded by a rich and creamy sauce but the best bit is the flaky topping, made by scrunching up sheets of filo pastry. It's easy as pie!

**Pantry Staples:** Olive Oil, Plain Flour

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, large frying pan** and a **large baking dish**.



### 1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **garlic** (or use a garlic press). Finely chop the **brown onion**. Finely chop the **carrot** (unpeeled). Finely chop the **zucchini**. Thinly slice the **leek**. Pick the **thyme** leaves. **TIP:** Hold the thyme stalk in one hand and run your fingers down the leaves to remove them easily. Chop the **chicken thigh** into 3cm chunks.



### 2 BROWN THE CHICKEN

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **chicken thigh** to the pan and season with **salt and pepper**. Cook, stirring occasionally, for **4-5 minutes** or until browned (the chicken will continue cooking in step 5). Transfer to a large baking dish.



### 3 SOFTEN THE VEGGIES

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **garlic, onion, carrot, zucchini, leek** and **1/2 the thyme** to the pan and season with **salt and pepper**. Cook, stirring, for **3-4 minutes** or until softened.



### 4 ADD THE CREAM

Add the **thickened cream, sweet mustard spice blend** and **plain flour** to the frying pan, and crumble in **1 chicken stock** cube. Cook, stirring, for **1 minute**, or until thickened. Pour the **vegetables** and cream mixture over the chicken thigh in the large baking dish and stir to combine.



### 5 MAKE THE FILO PASTRY TOP

Lightly scrunch each **filo pastry** sheet (see ingredients list) into a very loose ball and place on top of the pie. **TIP:** Don't scrunch the pastry balls too tight otherwise they won't cook through! Repeat until the whole pie is just covered. Sprinkle with the remaining **thyme** then **drizzle** (or **spray**) with **olive oil**. Bake for **10 minutes**, or until the pastry is golden and crisp.



### 6 SERVE UP

Divide the chicken and leek pot pie between plates.

**TIP:** For kids, follow our serving suggestion in the main photo!

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
garlic	2 cloves
brown onion	1
carrot	1
zucchini	1
leek	1
thyme	1 bunch
chicken thigh	1 packet
thickened cream	1 tub (300 mL)
sweet mustard spice blend	1 sachet (2 tsp)
plain flour*	1 tbs
chicken stock	1 cube
filo pastry	10-12 sheets

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2630kJ (629Cal)	563kJ (134Cal)
Protein (g)	42.6g	9.1g
Fat, total (g)	30.8g	6.6g
- saturated (g)	14.5g	3.1g
Carbohydrate (g)	43.3g	9.3g
- sugars (g)	10.4g	2.2g
Sodium (g)	647mg	138mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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