

CRISPY POTATO-TOPPED CHICKEN & VEG PIE

A healthy homemade pie, topped with crispy potatoes. Easy to adapt to use up those leftover veggies!

Serves 4



INGREDIENTS

- 500g diced chicken breast
- 3 large potatoes
- 250g mushrooms
- 2 carrots
- 2 onions
- 100ml chicken stock
- 200g crème fraîche
- 2 garlic cloves
- Olive oil*
- Breadcrumbs (optional)*

*from your own cupboard/ cannot be purchased in our grocery shop.

PREP TIME

- Prep | 5 m
- Cook | 30 m
- Ready in | 35 m

METHOD

01

Pre-heat your oven to 200°C. Peel the potatoes and slice into thin rounds (like crisps, no thicker than 1cm). Add your potatoes to a pan of boiling water, with a pinch of salt and boil until they are cooked through. Drain and leave them to one side.

02

While the potatoes are boiling, dice the onions and carrots, slice the mushrooms and chop/grate the garlic (or use a press).

03

Heat a drizzle of oil on a medium heat in a large frying pan. Once hot, add your diced chicken and season with salt and pepper.

04

After the chicken has been frying for a few minutes, add the onions and carrots, then after another 3-4 minutes add the mushrooms and fry until the veg is soft and chicken is cooked through. Finally, add the garlic and continue cooking for 1 minute.

05

Add the chicken stock to the pan and stir in your crème fraîche. Season to taste with salt and pepper, then bring to a simmer until the sauce has reduced by a third.

06

Transfer the chicken and veg to an ovenproof dish and layer the potato slices over the top. If you have some, mix some breadcrumbs with a little olive oil and sprinkle over the top to add some extra crisp! Season with pepper and bake in the oven for 10 mins.