



Product Spotlight: Panko Crumbs

Panko crumbs are Japanese-style bread crumbs made from white bread without crusts; they absorb less oil/butter when cooking and stay crispier for longer.



Country Chicken Pie with Crunchy Topping

A tarragon chicken pie with corn and potato in a creamy sauce, topped with golden panko crumbs and baked in the oven until crunchy, served with a side of broccoli.

Switch it up!

You can finely chop the broccoli and add it to the pie filling instead of serving on the side. Use extra potatoes or carrots to make a mash for the pie topping, finished with panko crumbs.



40 minutes



4 servings



Chicken

FROM YOUR BOX

SPRING ONIONS	1 bunch
CELERY STALKS	2
MEDIUM POTATOES	2
CORN COBS	2
DICED CHICKEN BREAST	600g
MUSTARD	1 jar
FULL CREAM MILK	200ml
BROCCOLI	1
PANKO CRUMBS	1 packet (80g)

FROM YOUR PANTRY

butter or olive oil, salt, pepper, dried tarragon, plain flour (or flour of choice)

KEY UTENSILS

large frypan with lid, frypan, oven dish

NOTES

Use an ovenproof frypan if you have one, then you don't have to transfer the chicken filling to an oven dish.

No gluten option – panko crumbs are replaced with lupin crumbs.



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1. SAUTÉ THE VEGETABLES

Set oven to 220°C.

Heat a large frypan over medium-high heat with **1 tbsp butter** or **olive oil** (see notes). Slice spring onions and celery. Dice potatoes (1cm), add all to pan along with corn kernels. Cook for 5 minutes.



2. ADD THE CHICKEN

Add chicken, **2 tsp tarragon** and mustard to pan (add more **oil** if needed). Cook for 2 minutes until sealed.



3. SIMMER THE SAUCE

Stir in **3 tbsp flour** until chicken is coated. Slowly pour in milk and **2 cups water**. Cover and simmer for 10 minutes until thickened. Season with **salt and pepper** to taste.



5. BLANCH THE BROCCOLI

Fill a second frypan with water. Cut broccoli into small florets and add to pan. Bring to a simmer and cook for 5 minutes until tender. Drain and toss with **1 tbsp butter** (optional).



4. BAKE THE PIE

Transfer chicken filling to an oven dish. Cover with panko crumbs and drizzle with **2 tbsp melted butter** or **olive oil**. Bake for 5 minutes until top is crunchy.



6. FINISH AND SERVE

Serve pie with a side of broccoli.

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