



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Spring Onions

Spring onions are very young onions. Both the long, slender green tops and the small white bulb are edible, and are good either raw or cooked.



D2 Country Chicken Pie with Potato Top

A classic chicken pie with sweet corn, rosemary, spring onions and a creamy mashed potato top, served alongside lightly dressed salad leaves.

 25 minutes

 2 servings

 Chicken

6 May 2022

Make it fun!

You can add some sliced chives to the potato topping if you have some! Sprinkle with grated cheddar for a cheesy crust, and serve with your favourite tomato sauce or relish.

FROM YOUR BOX

MEDIUM POTATOES	3
SPRING ONIONS	4
CORN COB	1
CARROT	1
ROSEMARY SPRIG	1
COOKED CHICKEN BREAST	1 packet
MESCLUN LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, butter, olive oil, salt, pepper, plain flour, soy sauce

KEY UTENSILS

kettle, frypan with lid, saucepan, oven dish

NOTES

You can use an oven proof frypan instead of transferring the pie to an oven dish.

If you don't feel like making a pie you can serve the chicken on a bed of mashed potato instead.

You can dress your leaves with salad dressing of choice. To make a quick vinaigrette, whisk together 1 tsp vinegar of choice with 1/2 tbsp olive oil. Season with salt and pepper.



1. COOK THE POTATOES

Set oven grill to 250°C. Boil water in kettle.

Peel and dice potatoes (3-4cm). Add to a saucepan and cover with boiled water from kettle. Simmer for 10-12 minutes until tender (see step 4).



4. MASH THE POTATOES

Reserve **1/4 cup cooking water** from potatoes before draining. Mash potatoes with reserved water, **1/2 tbsp butter, salt and pepper** until smooth.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil** (see notes). Slice spring onions, remove corn from cob and grate carrot. Add to pan as you go along with 1 tsp chopped rosemary leaves. Cook for 3-4 minutes until tender.



5. BAKE THE PIE

Transfer chicken filling into an oven dish (see notes). Cover with mashed potato and drizzle with **olive oil**. Place under oven grill for 5 minutes until golden.



3. SIMMER THE SAUCE

Stir through **3 tsp flour**. Roughly chop or tear chicken, add to pan along with **1/2 tbsp soy sauce** and **1 1/2 cups water**. Cover and simmer for 5 minutes until thickened. Take off heat and season with **salt and pepper**.



6. FINISH AND SERVE

Serve chicken pie with mesclun leaves (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

