



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.



## D4 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



4 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	800g
SPRING ONIONS	1 bunch
CORN COBS	2
CARROT	1
ROSEMARY SPRIG	1
COOKED CHICKEN BREAST	1 packet
MESCLUN LEAVES	1 bag (120g)

## FROM YOUR PANTRY

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

## KEY UTENSILS

kettle, large 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 1/2 tbsp vinegar of choice with 1 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).



### 2. SAUTÉ THE VEGETABLES

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



### 3. SIMMER THE SAUCE

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



### 4. MASH THE POTATOES

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



### 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.



### 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**

