



Product Spotlight: Turnip

Turnips are a root vegetable closely related to radishes and mustard plants. They are also known as swedes or rutabagas.



F4 Tarragon Chicken Pot Pie with Root Veggie Top

Country chicken pie, but make it healthy! Free-range chicken breast mince cooked with dried tarragon makes the base of this warming pie packed full of veggies and topped with mashed root veg and chives.

 30 minutes

 4 servings

 Chicken

15 July 2022

No tarragon?

No tarragon, no worries! While tarragon is delicious for this recipe, we understand you need options! Try substituting with any of the following: 3 tsp dried oregano, 1 sprig finely chopped fresh rosemary or 2 tsp dried thyme.

Per serve: **PROTEIN** 39g **TOTAL FAT** 7g **CARBOHYDRATES** 24g

FROM YOUR BOX

MEDIUM POTATOES	3
TURNIPS	2
CHICKEN MINCE	600g
CELERY STICKS	2
CARROTS	2
CORN COBS	2
DIJON MUSTARD	1 jar
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cornflour, dried tarragon

KEY UTENSILS

large frypan with lid, saucepan, oven dish

NOTES

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

For extra creamy mash stir milk, cheese of your choice, butter, or cream through the root veg.

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



1. COOK THE ROOT VEG

Set oven grill to 250°C.

Roughly dice potatoes and turnips. Add to saucepan and cover with water. Bring to a boil and simmer for 10-15 minutes until vegetables are tender. Drain vegetables.



4. MASH THE ROOT VEG

Mash potatoes and turnips (see notes) with **1 tbsp olive oil, salt and pepper** until smooth.



2. BROWN THE CHICKEN

Heat a large frypan (see notes) over medium-high heat with **oil**. Add chicken mince and **1-1 1/2 tbsp tarragon**. Use back of cooking spoon to break up mince as you cook for 6-8 minutes, until mince begins to brown.



5. BAKE THE PIE

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



3. ADD THE VEGETABLES

Meanwhile, slice celery, dice carrots and remove corn kernels from cobs. Add to pan and cook for 2 minutes. Stir in mustard, **1 tbsp cornflour** and **2 cups water**. Simmer, covered for 5 minutes or until thickened. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Finely slice chives, sprinkle over pie and serve tableside.

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

