



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet Corn

There is one strand of silk for each kernel on a cob. Maybe you can try counting them!



2 Chicken Pie with Cheesy Potato Topping

This one is sure to become a favourite. Chicken mince and vegetables in a savoury gravy with a cheese and potato top. Yum!

 35 minutes

 2 servings

 Chicken

20 August 2021

Mix it up!

Finely chop the onion, mix with the chicken mince and thyme. Form into patties and cook in a frypan. Cut the potatoes into chips and cook in the oven with the corn. Add carrot and celery to the salad.

FROM YOUR BOX

POTATOES	3
BROWN ONION	1/2 *
CARROT	1
BROCCOLI	1/2 *
CORN COB	1
CHICKEN MINCE	300g
CHICKEN STOCK PASTE	1 tsp *
PARSLEY	1/2 bunch *
GRATED PARMESAN	1/4 cup *
BABY LEAVES AND BEETROOT	1/2 bag *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil/butter for cooking, salt, pepper, flour (plain or other), dried thyme, soy sauce, balsamic vinegar

KEY UTENSILS

oven proof frypan (see notes), saucepan

NOTES

Transfer chicken into an ovenproof dish if your frypan is not ovenproof.



1. COOK THE POTATOES

Set oven to 220°C

Cut potatoes into 2cm dice and place in a saucepan, cover with water. Bring to the boil and simmer for 10–15 minutes, or until tender. Drain (reserving **2 tbsp of water**) and return to saucepan.



2. FRY THE VEGETABLES

Heat a frypan with **oil** over medium–high heat. Slice onion, dice carrot, cut broccoli into florets and remove corn kernels. Add to pan as you go along with **1 tsp thyme**. Cook for 4–5 minutes until just softened.



3. ADD CHICKEN MINCE

Add chicken mince to frypan and cook for a further 4–5 minutes. Stir in **1 tbsp flour**, cook for 1 minute then add **1 cup water**, chicken stock and **1/2 tbsp soy sauce**. Bring to a simmer and cook for 5 minutes to thicken (see notes).



4. MASH THE POTATOES

Chop the parsley. Mash potatoes with 1 tbsp of parsley, **1 tbsp butter, reserved water (or milk), salt and pepper**. Spread over the top of the chicken mix, sprinkle with parmesan and place into the oven for 10 minutes.



5. DRESS THE LEAVES

In a bowl whisk together **2 tsp olive oil, 1 tsp vinegar, salt and pepper**. Add leaves and toss together.



6. FINISH AND PLATE

Serve pie sprinkled with remaining parsley and accompany with leaves.

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

