



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

 4 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	1kg
BROWN ONION	1
CARROT	1
CELERY STICKS	2
CORN COB	1
CHICKEN MINCE	600g
CHICKEN STOCK PASTE	1 tsp *
PARSLEY	1/2 bunch *
GRATED PARMESAN	1/3 cup *
BABY LEAVES AND BEETROOT	1 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

large 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 **1/4 cup of water**) and return to saucepan.



### 2. FRY THE VEGETABLES

Heat a frypan with **oil** over medium–high heat. Slice onion, dice carrot and celery, remove corn kernels. Add to pan as you go along with **2 tsp thyme**. Cook for 4–5 minutes until just softened.



### 3. ADD CHICKEN MINCE

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



### 4. MASH THE POTATOES

Chop parsley. Mash potatoes with 1/2 the parsley, **2 tbsp butter**, **reserved water (or milk)**, **salt and pepper**. Spread on 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 **1 tbsp olive oil**, **1/2 tbsp 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**

