



### Product Spotlight: Lupin Crumb

This lupin crumb is made in Perth by Coastal Crunch and is flavoured with fragrant herbs & garlic that the whole family will love. It has a 5-Star Health Rating and is gluten-free (endorsed by Coeliac Australia)!



## Chicken and Mushroom Pie

### with Roasted Carrots

Luscious chicken thigh pieces cooked with mushrooms and broccoli in a mustard gravy, baked with a herb and garlic lupin crumb topping and served with roasted Dutch carrots.



40 minutes



4 servings



Chicken

## Switch it up!

*Bake the pie in puff pastry for a more traditional pie. Save the lupin crumb for some chicken or fish in the future.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 42g     | 8g        | 16g           |

## FROM YOUR BOX

|                             |          |
|-----------------------------|----------|
| DICED CHICKEN THIGHS        | 600g     |
| BROWN ONION                 | 1        |
| BROCCOLI                    | 1        |
| SLICED MUSHROOMS            | 1 punnet |
| BAVARIAN MUSTARD            | 1 jar    |
| DUTCH CARROTS               | 1 bunch  |
| HERB AND GARLIC LUPIN CRUMB | 1 packet |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, dried thyme, 1 stock cube of choice

## KEY UTENSILS

large frypan (see notes), oven dish, oven tray

## NOTES

If you use an ovenproof frypan, you won't need to transfer the pie filling at step 5. Add lupin crumb and bake as per instructions.

You can use the carrot tops to make a pesto. Drizzle the pesto over roasted carrots.



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### 1. BROWN THE CHICKEN

Set oven to 220°C.

Heat a large frypan over medium-high heat with **oil**. Coat chicken in **salt, pepper** and **2 tbsp cornflour**. Add to pan and cook for 5-6 minutes, turning occasionally, to brown (see step 2).



### 2. SAUTÉ ONION & MUSHROOM

While chicken cooks, slice onion and finely chop broccoli (including tender stems). Once chicken is brown, remove from pan and add onion, sliced mushrooms and **3 tsp thyme** (add extra **oil** if necessary). Sauté for 5 minutes.



### 3. SIMMER THE PIE FILLING

Add **500ml water**, mustard, **stock cube** and **2 tbsp cornflour** to a jug. Whisk to combine. Add chicken and broccoli to pan. Pour in mustard mix. Stir to combine and gently simmer for 10 minutes until mixture thickens.



### 4. ROAST THE CARROTS

While pie filling simmers, trim (see notes) and scrub carrots. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 10-15 minutes until carrots are tender.



### 5. BAKE THE PIE

Transfer pie filling to an oven dish. Sprinkle over lupin crumb. Drizzle with **oil** and bake for 5 minutes until top is golden and crunchy.



### 6. FINISH AND SERVE

Serve pie tableside with roasted carrots.

**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**

