

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Chicken Cottage Pie

A comforting cottage pie featuring a chicken and vegetable filling topped with smooth mashed potatoes, grilled to golden perfection.



40 minutes



2 servings



Chicken

FROM YOUR BOX

MEDIUM POTATOES	4
CHICKEN MINCE	300g
BROWN ONION	1
CARROT	1
CELERY STALK	1
CORN COB	1
CHICKEN STOCK PASTE	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, flour of choice

NOTES

Use an oven proof frypan if you have one, to save washing up extra dishes!

You can add a side of green beans, broccolini or a fresh salad to boost the vegetables.

1. MAKE THE MASHED POTATOES

Set oven grill to 250°C. Chop **potatoes**. Place in a saucepan and cover with water. Bring to a boil and cook for 15 minutes or until tender. Drain and mash until smooth. Season with **salt and pepper**.

TIP *Peel the potatoes and mash with milk and butter for a creamier finish.*

2. COOK THE PIE FILLING

Heat a frypan over medium-high heat with **oil** (see notes). Add **chicken** and cook, breaking down, until sealed. Dice **onion**, **carrot** and **celery**. Remove **corn** from cob. Add all to pan as you go. Stir in **1/2 jar chicken stock paste** and **1 tbsp flour**. Pour in **1 cup water**, semi cover and simmer for 8-10 minutes until thickened.

TIP *You can add crushed garlic, 1-2 tsp mustard, a dried herb or fresh woody herb like thyme and rosemary for flavour. We used cornflour and added 1 tsp dried thyme and 1 tsp seeded mustard.*

3. BAKE THE PIE

Transfer meat sauce to an oven dish (if not using oven proof pan). Top with a layer of mash. Drizzle with **olive oil** and grill in oven for 5-10 minutes until golden.

TIP *You can transfer the meat sauce to individual ramekins to make pot pies instead. Add some grated cheese on top if you have some!*

4. FINISH AND SERVE

Serve pie at the table.

TIP *Serve the pie with tomato sauce or relish if preferred.*

This recipe has simplified instructions to help lower your meal cost.