

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Chicken, Leek and Potato Bake

A hearty chicken, leek and mushroom pie, topped with golden roasted potato slices.



40 minutes



Chicken



2 servings

FROM YOUR BOX

MEDIUM POTATOES	3
CARROT	1
LEEK	1
BUTTON MUSHROOMS	100g
CHICKEN MINCE	300g
DIJON MUSTARD	1 jar

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried thyme, flour (of choice), 1 chicken stock cube

NOTES

Transfer the filling to an oven proof dish if needed.

You can serve this dish with a side of steamed greens or a simple salad of choice.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email hello@dinnertwist.com.au

1. ROAST THE POTATOES

Set oven to 220°C. Slice **potatoes** into 1/2 cm thin rounds. Toss on a lined oven tray with **oil**, **salt** and **pepper**. Roast for 20–25 minutes, turning halfway, until golden and just cooked through.

TIP *You can use the potatoes to make a mash potato topping instead if preferred!*

2. COOK THE FILLING

Heat **oil** in a large ovenproof frypan over medium–high heat. Dice **carrot**, slice **leek** and **mushrooms** (see tip). Add to pan as you go and cook for 4–5 minutes until softened. Add **chicken mince** and cook for 5 minutes, until browned.

TIP *Add crushed garlic from your pantry for extra flavour. Leeks can be quite sandy so give the layers a good rinse before adding to the pan.*

3. SIMMER THE FILLING

Stir in **1 1/2 tbsp flour**, **1 1/2 tsp thyme**, **dijon mustard**, **1/2 crumbled stock cube** until coated. Add **1 1/2 cups water** and stir to combine. Simmer for 5 minutes, until **sauce** has thickened. Season with **salt and pepper** to taste.

TIP *You can substitute the dried thyme with dried oregano, tarragon or fresh rosemary.*

4. FINISH AND SERVE

Set oven grill to 220°C. Arrange roasted **potato slices** over the filling in an overlapping layer (see notes). Grill on high for 3–5 minutes until potato tops are golden and crispy. Allow to rest before serving.

TIP *Scatter grated cheese over the potato before grilling for a golden cheesy crust.*

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