

X4



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



4 servings



Chicken

## FROM YOUR BOX

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|                     |       |
|---------------------|-------|
| MEDIUM POTATOES     | 800g  |
| CHICKEN MINCE       | 600g  |
| BROWN ONION         | 1     |
| CARROT              | 1     |
| CELERY STALK        | 2     |
| CORN COB            | 1     |
| CHICKEN STOCK PASTE | 1 jar |

## FROM YOUR PANTRY

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

## NOTES

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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

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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

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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 **chicken stock paste** and **1 1/2 tbsp flour**. Pour in **1 1/2 cups 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

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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

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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.**