



# CHEESY CHICKEN SHEPHERD'S PIE

with Peas and Carrot



## HELLO

### BUTTER + FLOUR

Often called a roux, this mixture thickens and adds creaminess to our filling.

**PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 710**



Yellow Onion



Chicken Breast Strips



Yukon Gold Potatoes



Chicken Stock Concentrate



Cheddar Cheese  
(Contains: Milk)



Carrot



Fry Seasoning



Flour  
(Contains: Wheat)



Peas

## START STRONG

Want to make the creamiest mashed potatoes ever? Save a scoop of potato cooking water before draining, and add a few splashes of the starchy liquid while mashing until your spuds reach a smooth consistency.

## BUST OUT

- Peeler
- Paper towels
- Medium pot
- Strainer
- Potato masher
- Butter (3 TBSP | 4 TBSP)  
(Contains: Milk)
- Vegetable oil (2 tsp | 4 tsp)
- Large pan
- Medium bowl
- Plastic wrap
- Whisk
- Baking dish

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion 1 | 2
- Carrot 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Chicken Breast Strips\* 10 oz | 20 oz
- Fry Seasoning 1 TBSP | 2 TBSP
- Flour 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Peas 4 oz | 8 oz
- Cheddar Cheese ½ Cup | 1 Cup

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Preheat broiler to high (or oven to 500 degrees). **Wash and dry all produce.** Halve, peel, and dice **onion**. Peel **carrot**; quarter lengthwise, then cut crosswise into ¼-inch-thick pieces. Dice **potatoes** into ½-inch cubes. Pat **chicken** dry with paper towels; season all over with **salt, pepper**, and half the **Fry Seasoning**.



## 4 MAKE FILLING

Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add **onion** and cook, stirring, until lightly browned and softened, 4-5 minutes. Stir in **1 TBSP butter** until melted, then stir in **flour** and remaining **Fry Seasoning**. Cook for 1 minute. Gradually whisk in **1 cup water** and **stock concentrate**. Reduce heat to medium and simmer until thickened, 2-3 minutes. Stir in **peas, chicken**, and **carrot**. Season with **salt** and **pepper**.

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## 2 MAKE MASHED POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until potatoes are tender, about 15 minutes. Drain and return to pot. Mash with a potato masher or fork until smooth. Stir in **2 TBSP butter, salt**, and **pepper**. (**TIP:** If potatoes are too thick, stir in a splash of water.)



## 5 ASSEMBLE SHEPHERD'S PIE

Transfer **filling** to an 8-by-8-inch baking dish (use a 9-by-13-inch baking dish for 4 servings). Evenly top with **mashed potatoes**. (**TIP:** It's okay if the potatoes don't reach the edge of the baking dish.) Evenly sprinkle with **cheddar**. Broil until cheese has melted, 2-3 minutes.



## 3 COOK CHICKEN AND CARROT

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** and cook, stirring, until browned and cooked through, 5-6 minutes. Transfer to a cutting board. If necessary, cut into bite-sized pieces. Place **carrot** in a medium bowl with a splash of **water**. Cover with plastic wrap. Microwave on high until soft, 3-4 minutes. Drain.



## 6 SERVE

Let **shepherd's pie** stand at least 3 minutes before serving. Divide between plates or eat straight from the baking dish!

## EASY AS PIE

This dish is the perfect mash-up of chicken pot pie and shepherd's pie.

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