

MARLEY SPOON



Chicken and Leek Pie

with Cauliflower Crust



30-40min



2 Portions

Slightly nutty and sweet, this torched mashed cauliflower crust makes a sensational pot pie topping for succulent chicken and caramelised leek. Not only is this Brown Paper Bag recipe a creative twist on a winter classic, but it cleverly boosts the nutritional content of your average pie.

What we send

- chicken stock powder
- free-range chicken thigh fillet
- 1 celery stalk, thyme, parsley and 1 leek
- cauliflower

*The remainder of this ingredient won't be used in this recipe.

What you'll require

- egg ³
- olive oil
- plain flour ¹
- salt and pepper
- water

Utensils

- 1.5L (6 cup) baking dish
- large frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

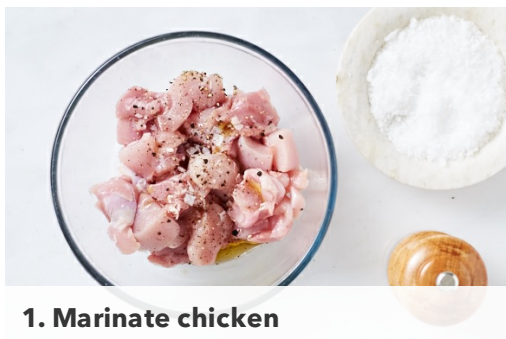
Including parsley stems will add texture and improve the flavour of your dish.

Allergens

Gluten (1), Egg (3). May contain traces of other allergens.

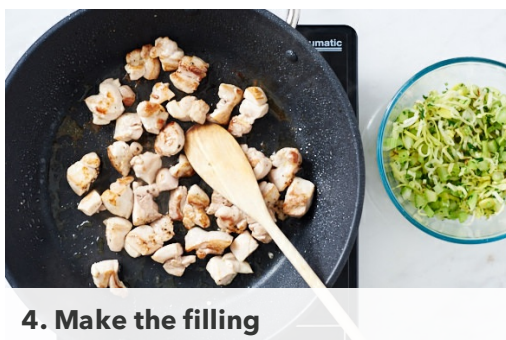
Nutrition per serving

Energy 500.0kcal, Fat 27.6g, Proteins 42.7g, Carbs 14.2g



1. Marinate chicken

Trim any excess fat from the **chicken** and cut into 2cm chunks. Put **half the oil, salt and pepper** and the **chicken** in a bowl and mix well to coat. Set aside. Bring a large saucepan of salted water to the boil.



4. Make the filling

While the cauliflower is boiling, heat the **remaining oil** in a large frypan over medium-high heat. Cook the **celery** and **leek**, stirring for 6-8 mins until lightly golden. Stir in **parsley** and **thyme**, then transfer mixture to a bowl. Add the **chicken** to the pan. Cook, turning, for 6-8 mins until golden brown. Combine the **chicken** with the **leek mixture**.



2. Prepare ingredients

Cut the **cauliflower** into small florets and coarsely chop the stem. Finely chop the **parsley**, including the stems. Pick **thyme** leaves. Cut **celery** into quarters lengthwise, then cut into 1cm chunks. Trim the **leek**, discarding the dark green part, rinse and thinly slice. Combine the **chicken stock powder** with the **boiling water** (see staples list).



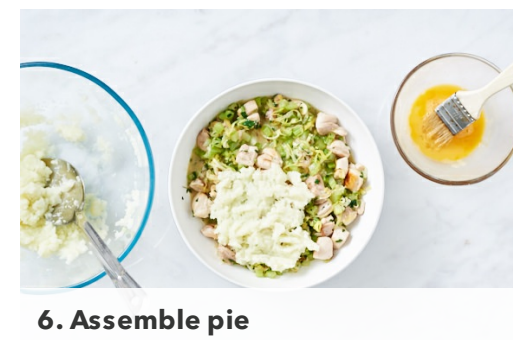
5. Make gravy

Add the **chicken stock** to the pan and increase heat to high. Using a fork, whisk together the **flour** and 60ml (1/4 cup) **hot chicken stock** in a small heatproof jug until smooth. Add the paste to the pan and stir continuously for 2 mins. Reduce heat to medium and stir for a further 3 mins or until thickened.



3. Make cauliflower crust

Lightly beat the **egg** in a bowl. Cook the **cauliflower** in the pan of boiling salted water for 6-8 mins until soft. Drain in a colander and return to the pan. Using a stick blender or potato masher, process the cauliflower until smooth. Season with salt and pepper, and set aside.



6. Assemble pie

Preheat the grill to high. Transfer the **chicken mixture** to a baking dish (use 1L dish for 2P** | use 1.5L dish for 4P** see cooking tip). Add the gravy to the chicken mixture and mix well to combine. Spoon over the **mashed cauliflower** and brush the top with the beaten **egg**. Place under the grill for 5 mins or until the top is lightly golden.