



Chicken, ham and leek pie with smoked mashed potato and savoy cabbage

What you'll receive:

- Chicken pie (alliums, dairy, egg, mustard, gluten)
- Smoked mashed potato (dairy)
- Sauteed savoy cabbage

What you'll need:

- Oven
- Saucepan

Method:

1. Preheat the oven to 180°C. Place the chicken pie on a middle shelf and bake until the pastry has puffed up and turned golden brown. The cabbage can be reheated in its container in the oven for the last 10 minutes, halfway through the cooking time of the pie. Remove foil to crisp it, or leave foil if you prefer it without roasted edges.
2. Reheat the mashed potato in either a saucepan or in the microwave.
3. Serve and enjoy!

Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect. Thank you!