

Chicken and Mushroom Pie with Mashed Potato Topping

Total time **65 mins** 20 mins preparation time **45 mins** cooking time

Nutritional facts (per portion):
1905 kJ / 455 kcal

Fat: **17.1 g** Protein: **43.6 g**
Carbohydrates: **31.8 g**

INGREDIENTS

4 portion(s)

500 g	potatoes
125 ml	milk
20 g	butter
4 tbsp	vegetable oil
2	chicken breasts
400 g	mushrooms, brown
150 g	parsnip
150 g	celeriac
1	onion
10 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	orange, zest and juice
2	thyme sprigs
0.5	nutmeg
2 pinch	pepper, coarsely ground
1 tsp	starch (cornflour)
100 g	Cheddar cheese, grated

PREPARATION

Step 1

Peel potatoes and cut them into walnut-sized pieces, place them in a pot of cold water and boil until tender.

Step 2

In the meantime, rinse and dry the celeriac, orange, thyme, and parsnip. Peel the parsnip and celeriac and cut them into hazelnut-sized pieces. Peel the onion and cut into strips, cut each mushroom into six pieces.

Step 3

Sauté the cut vegetables in a pan with 4 tbsp of vegetable oil until brown.

Step 4

Meanwhile, cut the chicken into strips and add this to the vegetables. Fry briefly, then reduce the temperature. Pour in the orange juice and 5 tbsp of Kikkoman soy sauce.

Step 5

Season with the orange zest, pepper, thyme leaves and grated nutmeg.

Step 6

Mix starch with 1 tbsp cold water to thicken the pie filling. Bring everything to the boil again and pour

the filling into a baking dish.

Step 7

Preheat the oven to 200°C.

Step 8

Drain the cooked potatoes and return them to the pot on the stove to allow them to steam. Add 125 ml milk, 5 tbsp Kikkoman soy sauce and the butter. Mash the potatoes until they have a creamy consistency.

Step 9

Add the mashed potato to the top of the filling in the baking dish making sure to cover the filling completely and sprinkle with cheese. Bake on the middle shelf for approx. 15 minutes.