

Chicken Pie: Serves 4

Ingredients

Chicken Breast/Thigh/leg 500g

Onion x1 small

Stock cube ½

Water 100ml

Bechamel Sauce 250ml

Mixed herbs x1 tsp

Shortcrust Pastry 375g

Puff Pastry ½ pre-made Sheet



Method

1. Make the Short Crust Pastry as per recipe (you may not all the pastry)
2. Roll the pastry to desired thickness (around 4mm) lay into a medium depth dish
3. fork prick the surface of the pastry and part bake for 10-15 minutes (Gas mark 5 or 180 Degrees)
4. Fry off the Onion and chicken
5. Add the stock cube & water turn down heat and leave to simmer
6. In another saucepan make the bechamel sauce as per recipe then remove from heat
7. Add the chicken, onion & stock mix into the bechamel sauce and stir
8. At this point you can add additional vegetables if you'd like & fresh herbs
9. Pour the pie filling into the part baked pastry case
10. Lay the puff pastry on top, squeeze the edges of the pastry to seal the pie
11. Cut a small hole in the top of the pie (to release the steam)
12. Pop into the Oven (Gas Mark 5 or 180 Degrees) 20-25mins