



Chicken & Mushroom Pie

Servings: 4
Total Time: 1 hr 30 mins
Cooking Time: 1 hr
Pre-heat Oven to 200 °C



INGREDIENTS

500g chicken fillets
 2 tsp chicken spice
 400g button mushrooms
 1 large onion, peeled
 250g back bacon
 1 large leek, cleaned

2 Tbsp light olive oil or coconut oil
 2 Tbsp butter
 2 tsp finely chopped garlic
 1 tsp dried thyme (1 tsp fresh)
 1 tsp freshly ground black pepper
 1 tsp finely chopped chillies (optional)
 200ml milk
 200ml fresh cream
 4 Tbsp cream of chicken soup powder or
 Chicken Soup Mix*

800g frozen ready-rolled puff pastry,
 thawed in fridge
 self-raising or cake flour, for dusting
 butter, for greasing pie dish
 1 large egg, beaten, for brushing



Use *Chicken Soup Mix** not commercial soup powder. Instead of encasing in pastry, top the pie filling with *Cauli Mash**.

VARIATION

Make individual pot pies - a great hit!

TIP

Roll the dough thin - pies should be more about the filling which should be saucy but not too runny and should completely fill the pastry.

METHOD

Slice the chicken fillets diagonally into fairly thick strips. Rub with chicken spice. Break off & shred the stalks of the mushrooms. Slice the mushroom caps. Dice the onion & bacon and slice the leek.

In a frying pan, heat the olive oil & butter on a high heat and fry the onions & leeks until soft.

Add the garlic and bacon and fry for 2 mins. Add the chicken and fry while turning until lightly browned.

Stir in the mushrooms (stalks & caps), thyme, pepper & chillies (optional). Gently stir-fry for 3 mins.

Stir in the milk and cream, bring to a gentle boil, turn down the heat, cover and simmer gently for 10 mins.

Turn up the heat, stir in the soup powder a little at a time until the sauce is thick & creamy and then cook uncovered for about 2 mins to fully absorb. Turn off the heat.

On a floured surface, roll and shape the pastry into a base and lid for the pie dish.

Butter the pie dish and place the base on the bottom & sides of the dish.

Fill the pie with the chicken mixture and place the lid on top.

Neatly trim the edges leaving about 2cm all round.

Fold the edges back onto the pie, decorate with pastry shapes such as leaves) and evenly poke about 6 air-holes in the top of the pie.

Brush the top of the pie with egg, bake in the oven for 30 mins until golden brown & serve.

SERVING SUGGESTIONS

Serve with a salad, or *Parsnip Mash** and *Creamed Spinach**.



