



CHICKEN & VEGETABLE PIE

INGREDIENTS

- 5 tbsp veg oil
- 750g chicken breast cut into bite size chunks
- 2 carrots, peeled & diced
- 2 large onions, diced
- 150g frozen peas
- 150g frozen carrots
- 100g plain flour
- 650ml chicken stock
- 2 tsp dried tarragon
- Puff pastry sheets

DIRECTIONS

- 01 Preheat oven to 180C/ gas mark 6
- 02 Heat the oil in a large saucepan and cook off the onion, carrots and tarragon until soft, add the chicken pieces and cook gently until juices run clear.
- 03 Stir in the flour to coat the chicken. Slowly add the stock to the pan and allow to thicken as the chicken cooks. Once the sauce is thick and the chicken is cooked, add the peas & sweetcorn.
- 04 Place pie mix into a pie dish & allow to cool slightly. Cover with puff pastry and pierce the top to allow air to escape. Brush pastry with milk and cook in oven until pasty is golden and pie is thoroughly cooked

- Prep time: 45 minutes
- Serves: 16