

LEFTOVER ROAST CHICKEN PIE

INGREDIENTS

- About 500g leftover roast chicken, shredded (if you're a bit low on chicken, add in some mushrooms)
- Leftover vegetables, eg carrots, parsnips, leeks, etc
- 500g pack of puff pastry
- 2 tbsp butter
- 1 heaped tbsp plain flour
- 200ml/7fl oz chicken stock
- 4 tbsp double cream
- ½ -1 tsp dried sage (or dried mixed herbs)
- 1 egg, beaten

YOU'LL NEED

- Rolling pin, pastry brush, and a 20-22cm round or 26cm rectangular pie dish

PREP TIME: 10 MINUTES

BAKE TIME: 30 MINUTES

TOTAL TIME: 40 MINUTES

DIRECTIONS

Preheat the oven to 200C/180C (fan)/Gas 6.

To make the sauce, melt the butter in a saucepan, add the flour, and cook gently over a low heat, stirring, for 2-3 minutes.

Pour in the chicken stock, give it a good stir & turn up the heat to bring it to the boil, stirring constantly.

Once it's reached boiling point, reduce the heat so it's simmering gently and cook for 4-5 minutes.

Add in the cream and sage (or mixed herbs) and keep simmering for 2-3 mins. Then turn off the heat.

Roll out your puff pastry until it's just slightly bigger than your pie dish.

Chop the vegetables into bite-size pieces and add to the pie dish with the chicken. Pour over the sauce slowly, making sure it doesn't rise up over the edge.

Lay over your pastry onto the edges of the pie dish, and use your thumb to press the edges all the way around to seal it onto the dish. Trim any excess.

Take a sharp knife and poke a couple of holes in the middle of the pastry lid. These will let the steam out while the pie's cooking.

Brush the pastry top with the remaining beaten egg, and bake the pie for approximately 25-30 minutes until the pastry is crispy and golden brown on the top.