



How To: Chicken & Vegetable Pie

We've found the perfect way to stay warm this winter and it's seriously tasty

Serves: 4

Prepare: 40 Minutes

Cook: 1 Hour 15 Minutes

Difficulty: medium

Ingredients

For The Pastry

- 150g butter, cubed
- 400g self-raising flour
- 1 egg

For The Filling

- 600g [organic chicken breast](#) or leftover [organic whole chicken](#)
- 2 carrots, peeled and cut into 1-2cm slices
- 2 leeks, cut into 1-2cm slices
- 100g peas
- 1 onion, peeled and finely diced
- Salt and pepper for seasoning
- 2 bay leaves

For The Sauce

- 55g plain flour
- 200ml whole milk
- 55g butter
- 50ml [organic chicken bone broth](#)

Method

1. Firstly, make the pastry by sifting the flour and a dash of salt in a large mixing bowl, dice the butter and add that in until it resembles breadcrumbs
2. Add in cold water gradually until you have a stiff dough. Wrap in cling film and leave to the side for at least 30 minutes
3. For the filling, gently cook through the chicken breasts in a large saucepan with some oil, add in the onion, carrots, peas and bay leaves, seasoning with salt and pepper. Leave to cool for 1-2 hours
4. In a saucepan, melt the butter and add the plain flour until it forms a paste
5. Gradually add in your milk and chicken bone broth (add salt and pepper for seasoning if needed), bring to the simmer and remove from the heat and cool
6. Once cooled, add the sauce to your chicken and vegetable mix and combine well
7. Preheat the oven to 220°C/ 200°C fan
8. Take your pastry and roll onto a well-floured surface, use 2/3 of it to line your 20/25cm tin or oven-friendly dish
9. Spoon in the filling and roll out the leftover pastry to create your lid, add some decorative pastry pieces such as leaves if you wish
10. Place in the oven for approximately 50 minutes or until the pastry is golden brown