



60 minutes



££

ROAST CHICKEN PIE



Allergens: dairy, gluten, celery, egg

What is it?

A delicious homemade pie to be proud of! You can save yourself some time and reduce food waste by using leftover roast chicken or cooked chicken.

MAKE IT FUN!

If you are feeling confident with your pastry making, why not add a fun design to the top of your pie! Cut out shapes or letters with the remaining pastry.

What you'll need:

For 2 people

Vegetable stock	1 cube
Flour	40g
Butter	20g
Flour (pastry)	100g
Butter (pastry)	50g
Thyme	1 tsp
Gravy	40g
Sweetcorn	60g
Egg	1
Onion (diced)	1/2
Diced chicken	200g
Green beans	150g

3 people

1 cube
50g
30g
150g
75g
1 tsp
50g
90g
1
1
300g
200g

4 people

2 cubes
60g
40g
200g
100g
2 tsp
60g
120g
1
1
400g
250g



SEND US YOUR PHOTOS!

SCAN HERE



We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Celebrate Family Food to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out of your photos on our social media accounts!

WHAT TO DO:

Step 1:



Make the pastry; Place the pastry flour and butter into a bowl, mix until it looks like breadcrumbs. Add some water a small amount at a time until it forms a dough. Wrap in cling film and chill in the fridge. In a pan, cook the onions and chicken in the remaining butter over a medium heat. Heat until the chicken is completely cooked.

Step 2:

Add the remaining flour, vegetable stock and thyme and mix it all together. Slowly add milk, stirring until the mixture thickens. Place everything in an ovenproof dish. Preheat your oven to 180 degrees (gas 4).



Step 3:



Remove your pastry from the fridge and roll to around 1cm thick ensuring it will cover your dish. Trim the excess pastry and score the top a few times to allow the steam to escape. Glaze the top with the beaten egg. Bake in the oven for 25 minutes until the pastry is golden and the mix is bubbling. When you have 10 minutes cooking time left on your pie, prepare your veggies.

Step 4:

Boil a pan of water and add your green beans. After 5 minutes, add the sweetcorn and continue to boil for another 5 minutes then drain. Boil some water and dissolve the gravy granules to make the gravy to your preference of thickness.



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME



LET'S MAKE IT AGAIN!