LET'S EAT!

ROAST CHICKEN PIE

60 minutes

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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	3 people	4 people
Vegetable stock	1 cube	1 cube	2 cubes
Flour	40g	50g	60g
Butter	20g	30g	40g
Flour (pastry)	100g	150g	200g
Butter (pastry)	50g	75g	100g
Thyme	1 tsp	1 tsp	2 tsp
Gravy	40g	50g	60g
Sweetcorn	60g	90g	120g
Egg	1	1	1
Onion (diced)	1/2	1	1
Diced chicken	200g	300g	400g
Green beans	150g	200g	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 Let's Eat 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 for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

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 ★1 ★2 ★3 ★4 ★5 LET'S MAKE IT AGAIN!