



CHICKEN PIE

- Left over chicken from a roast chicken
- mushroom or leeks (depending on preference)
- an onion
- a can of sweetcorn (about sweetcorn)
- chicken stock
- about 150 ml of crème fraiche
- 1-2 tablespoons of flour

Pre-heat the oven to about 180 degrees. Now fry the onion gently in some olive oil. When it is nice and soft, add in the vegetables and cook them all together for about 2 minutes.

Top the mixture up with some chicken stock so that the mixture is just covered and let it all bubble away gently until the vegetables are tender. By this time the stock should have reduced quite a lot.

Add in the left over chicken. Also add in 1 to 2 tablespoons of flour to thicken up the mixture and the crème fraiche. Taste and flavour with salt and pepper until it tastes good to you.

Put the mixture in a pie dish and cut out a lid out of the puff pastry to cover it. Stick it into the oven until it is golden brown on top.

Enjoy! I normally serve the pie with a salad. Traditionally in England it would be served with mashed potatoes – Pie n' Mash for short.

