



Chicken and leek pie

Tender chicken thigh and leeks in a creamy sauce under a crisp puff pastry lid. A Sunday dinner the whole table will finish.



Serves 6 **Prep 25 min** **Cook 1 hr**

Ingredients

800g boneless chicken thigh, in chunks

2 tbsp oil

40g butter

3 leeks, sliced and washed

2 garlic cloves, crushed

3 tbsp plain flour

300ml hot chicken stock

200ml milk or single cream

1 tsp dried thyme

1 tsp wholegrain mustard

1 tsp salt, and black pepper

320g sheet of ready-rolled puff pastry

1 egg, beaten

Ask at the counter for

800g boneless chicken thigh, in chunks

Method

1. Brown the chicken in the oil over a high heat for 6 minutes. Lift it out.
2. Melt the butter in the same pan and cook the leeks for 8 minutes until soft. Add the garlic and flour and stir for 1 minute.
3. Gradually stir in the stock and milk until smooth. Add the chicken, thyme, mustard, salt and pepper and simmer for 15 minutes until the chicken is cooked through and the sauce is thick. Spoon into a pie dish and leave to cool for 20 minutes.
4. Lay the pastry over the top, trim, press the edges and cut a small hole in the middle. Brush with egg.
5. Bake at 200°C (180°C fan) for 25 to 30 minutes until the pastry is puffed and golden and the filling is bubbling.

Tips

- Check the pastry packet: many puff pastries are made with vegetable fat, but some contain butter or other fats you may want to avoid.

