

Chicken and Veg Pie



Ingredients

1 tbsp olive oil
1 large chicken breast
1 carrot finely diced
4 mushrooms sliced
1 small leek
40g frozen peas beans
1 small onion, chopped

1 garlic clove, finely chopped
2 tablespoons chicken and veg soup
freshly ground white pepper
pinch salt
250g ready-made short-crust pastry
1 free-range egg, beaten

Method

Preheat the oven to 200C/400F/Gas 6.

Heat the oil in a frying pan, add the chicken and fry until the chicken begins to turn white.

Add the veg and continue to fry until the chicken is golden-brown and veg is softened.

Mix in the soup, then add white pepper and salt, to taste.

Stir in the chopped parsley and pour the sauce over the chicken and veg mixture. Mix well, then spoon into a pie dish and leave until completely cool.

Roll out the pastry on a lightly floured surface until it is the thickness of a pound coin. Brush the edges of the pie dish with beaten egg, lay the pastry on top, press down the edges and trim. Brush the top of the pie with beaten egg and cut some leaf shapes out of the left-over pastry to decorate the top of the pie.

Make two or three slits in the top of the pie to allow steam to escape and then bake in the oven for 20-25 minutes or until golden-brown on top.