

YOU WILL NEED

- 2 medium white onions
- 2 sticks of celery (CE)
- 1 large leek
- 2 medium carrots
- 500g diced chicken thigh
- 500ml chicken stock
- splash of Worcestershire sauce (F)
- 1 heaped tbsp. of whole grain mustard (MU)
- 1 sheet of ready rolled puff pastry (G)
- salt & pepper to taste
- 1 egg to glaze
- chicken gravy granules



HIGHCLARE CHICKEN & VEGETABLE PIE

Serve with creamy mashed potatoes and steamed vegetables of your choice

Allergens

Celery (CE) Fish (F) Gluten (G) Mustard (MU)

METHOD

- 01 Thinly slice the leek, onion and celery, grate the carrot, then place a medium sized pan on the hob with a tablespoon of oil.
- 02 Add all of the vegetables to the pan and cook until slightly brown and starting to soften
- 03 Add diced chicken and carry on cooking until the chicken starts to colour slightly. Add chicken stock to pan along with the whole grain mustard and the Worcestershire sauce
- 04 Cook until the filling reduces and the vegetables have broken down, at this point you may need to thicken the filling, you can use either cornflour mixed with gravy browning and a little water or just some chicken gravy granules, whatever you have in the store cupboard. Taste mixture and season with salt and pepper.
- 05 Decant filling in to a pie dish and leave to cool. Once cool place pastry lid on the top, trim to size and crimp around the edge, if you have any pastry left over you could personalize your lid with your own design, whisk egg and glaze the pastry top all over.
- 06 Place in a preheated oven at 200 degrees, 180 fan assisted or gas mark 6 until golden brown and piping hot.