



## Chicken and Leek Pie

Prep:	30 mins
Cook:	30 mins
Total:	1 hr
Servings:	8

### Ingredients

- 258g pack skinless chicken breast fillets, cut into chunks
- ½ 500g pack leeks, thickly sliced
- 200ml chicken stock
- 150ml single cream
- 1 – 2 tbsp wholegrain mustard
- 375g pack ready rolled shortcrust pastry
- 1 tbsp oil
- 1 heaped tbsp plain flour
- 1 egg

### Method

1. Preheat the oven to gas 6, 200°C, fan 180°C. Heat the oil in a large non-stick frying pan and cook the chicken and leeks for 4-5 minutes, or until the chicken is browned with no pink showing
2. Sprinkle over the flour and mix well. Cook for 1 minute before stirring in the stock. Bring to the boil, stirring continuously, for about 3 minutes or until thickened. Turn down and simmer for another couple of minutes before stirring in the cream and mustard. Transfer to a pie dish
3. Roll the pastry out big enough to cover the top of the pie. Brush the edges of the pie dish with the beaten egg and top with the pastry, pressing to stick down.
4. Glaze the pie with the rest of the egg and make a hole for steam to escape.
5. Bake in the oven for 20–25 minutes until golden.