



Wizard's Puff Pastry Pie

(Chicken and mixed vegetable pie)

Prep:	35 mins
Cook:	25 mins
Total:	1 hr
Servings:	8

Ingredients

- 250g pack skinless chicken breast fillets, cut into chunks
- 1 onion finely chopped
- 1 clove garlic
- 250g frozen mixed vegetables
- 100ml chicken stock
- 150ml single cream
- 1 – 2 tbsp wholegrain mustard
- 500g pack ready to roll puff pastry
- 1 tbsp oil
- 1 heaped tbsp plain flour
- 1 egg

Method

1. Preheat the oven to gas 6, 200°C, fan 180°C.
2. Heat the oil in a large non-stick frying pan and cook the onion and garlic until softened, about 5 minutes.
3. Add the vegetables and cook until the mixture has dried out, about 8 minutes.
4. Add the chicken and cook for 4-5 minutes, or until the chicken has no pink showing
5. 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.
6. Roll the pastry out to form a large rectangle and cut to create two long rectangles.
7. Place the chicken and vegetable mixture on one rectangle of pastry, leaving a 2 cm border around the edge.
8. Brush the edges with beaten egg and top with the second sheet of pastry. Seal carefully and glaze the top with egg.
9. Bake in the oven for 20–25 minutes until golden.