



Chicken and Leek Pie (Dairy Free)

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

Ingredients

- 2 medium leeks
- 50g dairy and soya free margarine
- 3-4 chicken breasts - cut into pieces
- 50g plain flour
- 250ml vegetable stock
- Black pepper
- 500g packet ready to roll puff pastry
- 1 small egg (beaten)

Method

1. Wash and chop leeks into rounds.
2. Melt the butter and fry the leeks and chicken for a few minutes.
3. Stir in the flour, until it becomes smooth, cook for a further minute and add the stock slowly and as much as necessary (bear in mind you do not want a really runny pie filling!)
4. Add black pepper as required.
5. Tip the mixture into a shallow pie dish (use a pie funnel if you have one to stop the top collapsing).
6. Preheat the oven to 200 degrees.
7. Roll out the pastry, make sure it's larger than the pie dish and place on top. Press it down all around the rim and cut off any spare - make sure it's not too tight.
8. Make a hole in the centre with a knife.
9. Brush the top of the pie with the egg.
1. Bake for 25 minutes, until golden pastry.