

Chicke Leek & Mushroom POT PIE

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Suits
Heat Beads

Ingredients

- 50 g butter.
- 1 teaspoon olive oil.
- 2 Large 9skinless) chicken fillets.
- 4 Rashes bacon (rindless) Chopped.
- 1 Leek (sliced).
- 250 g button mushrooms (sliced)
- 2 teaspoons garlic.
- 1/3 cup plain flour.
- 2 cups chicken stock.
- 1/2 cup corn kernals
- Salt & Pepper to taste.
- 2 tablespoons cream.
- 2 tablespoons parsley (chopped)
- 1 egg (lightly beaten)
- Frozen puff pastry as required.

Method

Melt 20g butter in pan, Panfry chicken till cooked.
Remove and stand 5 minutes.
Roughly chop chicken.

Melt remaining butter, saute bacon, leek, mushroom & garlic.

Move around pan untill leek is sofened and bacon browned.

Add flour and continue moving in pan cooking for 30 seconds.

Remove from heat and stir in stock gradually, add chicken, corn & seasoning. Cook untill mixture thickens and comes to boil.

Simmer 10 minutes (low heat)

Remove from pan and allow to cool. Stir in cream and parsley.
Refrigerate untill cold.

Place filling into oven proof dishes cover with pastry, brush with egg and put cut in centre to allow steam escape.

Bake @ 200 C in pre heated oven. (camp oven is 10 heatbeads under 12 on top) aproximatley 25-30 mins.

Extras by choice

Top with creamy mashed potatoe and sprinkle with grated cheese.

or,
Lay base with potatoe then top with pastry.

Serving
suggestions

Serve with honey carrot and asparagus.

Recipe submitted by

Maureen