

Bottomless Chicken Pot Pie

Ingredients

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| 1 packet of ready rolled short or puff pastry | Pinch of black pepper |
| 30g unsalted butter | 500ml reduced salt chicken stock |
| 60g plain flour | 450g chicken, cooked |
| ½ tsp dried rosemary | 100g frozen peas |

Serves
6

Method

1. Preheat the oven to 190°C/170°C Fan/375°F/Gas 5.
2. Make a sauce by melting the butter, once melted add the flour stirring continuously for 1 minute.
3. Slowly add the stock and bring to the boil, reduce the heat and allow to simmer until thickened.
4. Add the rosemary, peas and cooked chicken and stir to combine. Add salt and pepper.
5. Pour the mixture into a pie dish and cover with the pastry, cutting around the edge to make a secure lid for the pie.
6. Make two small slits in the top to allow the steam to escape and put in the oven for 30-40 minutes or until golden brown and crispy.
7. Enjoy with a side of polenta chips.

