

As is usually the case when we have a Chicken, we had left-overs. We've done Curry dishes. We've done Pasta dishes. So we thought a Pie was in order!

Ingredients:-

- Cooked Chicken, cubed
- ½ a stick of Chorizo, cubed
- 1 Onion, chopped
- 1 Leek, cut into rings
- 1 Carrot, diced
- A handful of button Mushrooms, sliced
- Oil and margarine to sauté
- 1 Clove of Garlic, grated
- Salt & Pepper
- Chicken stock. Either DIY stock or from a stock cube
- Italian style grated Cheese
- Pre-rolled puff Pastry

White Sauce Ingredients:-

- Margarine
- Flour
- Milk
- Salt & Pepper

Method:-

For the White Sauce:-

- Melt the margarine in a pan.
- Add the Flour and mix over a low heat into you have a smooth paste.
- Gradually add the Milk a little at a time mixing constantly, until you have a runny constancy.
- Season with a little Salt and Pepper
- Add extra milk if the sauce is too stiff and mix thoroughly.

Build your Pie:-

- Sauté the Vegetables and Chicken in a frying pan with the Oil and Margarine.
- Add the Chicken Stock,add the gated Garlic and simmer for 15 minutes.
- Add the Vegetables and Chicken to the White Sauce in a large pan and mix well.
- Add the Italian style grated Cheese.
- Move the Pie filling to a Pie dish and cover with the pastry. Glaze with a beaten egg if you wish.
- Cook in the oven at 180C until the pastry is golden brown.