



CHICKEN POT PIE

Chicken pie is real comfort food for a casual family dinner and this one pot wonder from Lethabo Kgadima does not disappoint. It's easy to make and delicious to eat, enjoy!



INGREDIENTS

45 ml olive oil
600 grams chicken breasts
200 grams diced bacon
1 large onion sliced
3 carrots sliced
3 celery sticks sliced
2 tbsp chicken spice
1 tbsp paprika
1 tbsp dry thyme
250 ml chicken stock
1 cup frozen peas
125 ml fresh cream
30 ml corn starch
400 g frozen puff pastry
1 egg to glaze

METHOD

1. Place olive oil in a 24 cm Gourmet Roaster and heat on the stove.
2. Add your chicken and fry until cooked through and then set aside to cool. Once your chicken has cooled, shred it into smallish pieces and set aside.
3. While your chicken is cooling, add bacon, onions, carrots, celery, chicken spice, paprika and dried thyme to your 24 cm Gourmet Roaster and fry together.
4. Add chicken stock, place the lid on your roaster and let it simmer, covered, for 7 minutes.
5. Remove the lid and add shredded chicken, green peas and cream. Let it simmer for three minutes and then add corn starch to thicken. Let it simmer for 5 minutes.
6. Cut your pastry into your desired design, place over chicken filling and brush with a well-beaten egg.
7. Place your 24 cm Gourmet Roaster in the oven, without lid, and allow it to cook for 15 - 20 minutes at 180 degrees celsius or until the pastry has puffed up and is a golden brown.
8. Serve and enjoy!