

Difficulty:  
Medium



Time:  
60 minutes



# Roast chicken pie

with green beans and  
sweetcorn



**Allergens: milk, gluten, celery**

## What is it?

A delicious homemade pie to be proud of! We have precooked the chicken for this recipe to make it quicker for you, but to start from scratch you can use raw chicken and roast it yourself!

**AVERAGE COST  
PER PERSON**

**£1.84**

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Vegetable stock	1 tsp	1 tsp	2 tsp
Flour	40g	50g	60g
Butter	20g	30g	40g
Flour (pastry)	100g	150g	200g
Butter (pastry)	50g	75g	100g
Thyme	1 tsp	1 tsp	2 tsp
Gravy	40g	50g	60g
Sweetcorn	60g	90g	120g
Egg	1	1	1
Onion (diced)	1/2	1	1
Chicken breast	2	3	4
Green beans	150g	200g	250g

## Kit list:

- Saucepan
- Mixing bowl
- Oven dish
- Rolling pin

You will also need 40ml milk per person

## Make it your own!

If you are feeling confident with your pastry making, why not add a fun design to the top of your pie! Cut out leaves or letters with the remaining pastry and send us your creative designs!

**Celebrate Family  
Food**

Charity no.  
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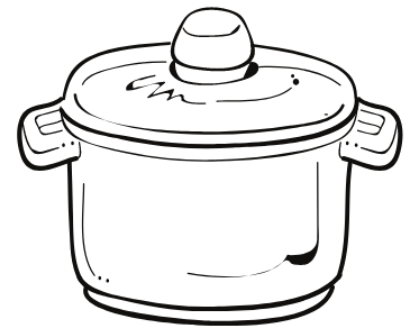


# What to do:

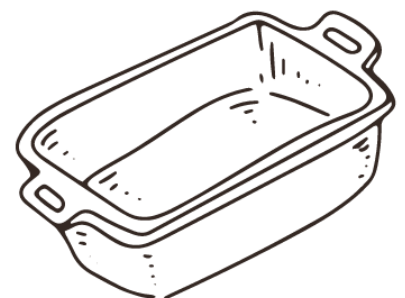
**Step 1:** Make the pastry; Place the pastry flour and butter in a bowl. Mix well with your hands until the mixture looks like breadcrumbs. Add a splash of water and mix gently until a dough is formed (it should hold its shape and not be too sticky). Place in cling film in the fridge for later.



**Step 2:** In a pan, heat the onions in the remaining butter over a medium heat. Add the cooked chicken when the onions have softened. Then add the remaining flour, vegetable stock and thyme and mix together.



**Step 3:** Slowly add the milk, stirring until the mixture thickens. Place everything into an ovenproof dish. Preheat the oven to 180 degrees (gas mark 4)



**Step 4:** Remove your pastry from the fridge and roll out to around 1cm thick, ensuring that it will cover your pie dish. Cut around your pie dish and lay the pastry over the top of your mix. Score 3 or 4 lines in your pastry (this lets the steam out during cooking) and then glaze with an egg (mix the egg in a cup or bowl, then baste a thin layer over the pastry to give it a golden brown finish when cooked). Bake in the oven for 25 minutes until the pastry is golden and the mix is bubbling.

**Step 6:** When you have 10 minutes cooking time left on your pie, prepare your veggies. Boil a pan of water and add your green beans. After 5 minutes, add the sweetcorn and continue to boil. After another 5 minutes, check that the veggies are cooked (soft to taste). Alternatively you could cook the sweetcorn in the microwave in a microwavable dish with water for 3-4 minutes.



**Serve:** Boil some water and dissolve your gravy granules (add as much water as you prefer for thick or runny gravy!). Remove your pie from the oven. Dish up a hearty portion, add a scoopful of veg on the side. Top with your gravy and tuck in!

What did you think of this recipe? Colour in the stars to give it a rating!

