

# Chicken pot pie



1. Set the oven to **200°C**. On a green/white board, prepare the mushrooms into small dice.



2. Cut the root off the leek and the top where the leaves separate. Slice straight down the middle in half.



3. Rinse any dirt from the leek and slice into thin arches.



4. Crumble your stock cube into a jug and make up **100ml** stock with boiling water.



5. Chop the chicken into small chunks on a **red board**.



6. Add 1tsp of oil to a sauté pan and fry the chicken and leeks until the chicken turns white on **heat 4**.



7. Add the mushrooms, stir and then sprinkle over the flour and cover the ingredients. Keep cooking.



8. Add the stock and simmer for **10 mins on heat 3**. Then add the cream. Season add the peas.



9. Transfer the filling to your silver dish to cool. **Wash up.**



10. Lightly flour the surface, then roll out your pastry into a rectangle. Lay on the filling.



11. Trim and fork the edges, then glaze with egg. Place on a baking tray and bake for **20 mins**.

## Ingredients

- 2 chicken breasts
- 1 small leek
- 2-4 mushrooms
- 20g peas
- 1 stock cube
- 1tbsp plain flour
- 2tbsp yogurt, or cream
- The defrosted puff pastry in school