



Roast  
Chicken  
Leftovers  
RECIPE

# Amazing Chicken Pie

## Simply the best chicken pie you will ever try!

### Ingredients

Roast chicken shredded  
1 leek chopped  
125g of mushrooms chopped  
Low fat crème fraiche  
Chicken stock  
1 tablespoon of mustard (whatever type you have in cupboard)  
Flour  
Small handful of thyme leaves  
Pack of puff pastry – look for lower fat/salt versions  
Optional – little grated nutmeg if you have it

### Method

Add your chosen vegetables to a hot pan with a little oil to soften. Stir in a tablespoon of flour to the vegetables to coat. Next add the stock, low fat crème fraiche, mustard, thyme and nutmeg if using. Stir the mixture well and then add the cooked chicken pieces, leave to simmer for 5 minutes. Place the mixture in a pie dish and top with the puff pastry (rolled out to approx. 1/2cm thick). Cook in a pre-heated oven at 180°C for 15 minutes until pastry is golden brown. Amazing served with mashed potato and seasonal vegetables.