Less than 45 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 Tbsp (30ml) olive oil blend
- Salt and milled pepper
- 4 chicken breast fillets
- 1/4 cup (60ml) butter
- 1 packet (300g) leeks or 2 onions, sliced
- 2 packets (250g each) brown or button mushrooms, quartered (optional)
- 3 cloves garlic, chopped
- 4-5 sprigs each rosemary or thyme, or 1 tsp (5ml) dried Italian mixed herbs
- 1/4 cup (60ml) flour
- 2 cups (500ml) full-cream milk (or half cream and half milk)
- 2 rolls (400g each) puff pastry, defrosted
- 1 egg, whisked

Method:

- 1. Preheat oven to 200°C.
- 2. Heat olive oil in a pot over high heat.
- 3. Season chicken and fry until well browned and cooked through, about 4-5 minutes a side.
- 4. Cool and shred.
- 5. Reduce heat slightly, add butter and fry leek/onion for 3 minutes.
- 6. Add mushrooms, if using, and fry for 3-4 minutes.
- 7. Stir in garlic and herbs, frying for a minute.
- 8. Add flour, stir to cover vegetables and cook for 30 seconds.
- 9. Gradually whisk in milk in a thin stream.
- 10. Return chicken to pot, season and simmer mixture for a few minutes.
- 11. Spoon filling into four individual pie moulds or cups, or into one large pie/baking dish.

- 12. Discard any herb sprigs.
- 13. Roll pastry out on a floured surface to 4mm, and cut four circles about 3cm larger than the pie moulds (pastry shrinks when it's cooked).
- 14. Place pastry 'lids' on top of pie filling and brush with egg.
- 15. Bake for 18-22 minutes until golden.
- 16. Serve hot.