

Less than 45 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) olive oil blend
- Salt and milled pepper
- 4 chicken breast fillets
- ¼ 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
- ¼ 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.