

GF Friendly

Chicken Pie

chicken and vegetables topped with shortcrust pastry

This was made using half of the cooked chicken pieces from Recipe BSR01. For **gluten-free pastry** method see Recipe R56.

400-500g cooked chicken pieces
 ½ cup frozen peas and corn
 1 cup cubed pumpkin
 210g canned condensed chicken soup
 ¼ cup milk
 salt and pepper (optional)
 100g self-raising flour
 1 tsp mixed herbs
 30g margarine
 water



Pull the chicken into small pieces and mix in a bowl with the soup, milk and a shake of salt and pepper if using. Part-cook the vegetables, taking care not to overdo it with the pumpkin. Combine the peas and corn with the chicken, then tip into a 23cm (9 inch) pie dish. Spread the pumpkin cubes evenly over the top.

In a suitable bowl, combine the mixed herbs with the flour and a shake of salt if using, then rub in the margarine with the fingertips until it resembles fine breadcrumbs. Add water **a little at a time** and mix with a knife or fork to form a dough ball that is soft but not sticky. Roll this out on a floured surface to a size that will cover the pie dish right to the edge. Trim and crimp the pastry to seal, make five holes in the top, brush with water and bake on 180°C fan-forced (200°C conventional) for 25-30 minutes until golden brown.

Serves 4 with extra vegetables

Tip: the half-can of chicken soup can be put in a sealed plastic container and frozen. Leftover pie can also be frozen, but will need defrosting fully before reheating on 110°C fan-forced (120°C conventional) for 20-25 minutes

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