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GF Friendly

Chook and Vegie Pie

An easy budget-priced chicken and vegetable pie

As you can see, I made up two separate pies in oven-proof dishes, but if you don't have any, just go with an ordinary pie dish.

- 1 cup cooked chicken, cut in small pieces
- ½ onion, sliced thinly
- 1 Tbsp light-tasting olive oil, or other cooking oil
- 1 420g can mixed vegetables, drained OR...
- 2 cups cooked vegetables of choice
- ½ can (210g) condensed cream of chicken soup
- ¼ cup water
- 1 level Tbsp chicken stock powder OR...
- 1 crumbled chicken stock cube
- ½ tsp paprika
- ¼ tsp turmeric
- 2 medium – large potatoes
- 1 Tbsp milk



Salt and pepper is optional and can be added to the potato mash if you like

First cut the chicken and prepare the vegetables – cook these beforehand if necessary. In a medium-sized pan, fry the onion in the oil until golden; then add the chicken pieces and stir to mix. **Except for the potatoes**, put the rest of the ingredients in with the chicken, combine carefully and cook for about 5 minutes. Peel and boil the potatoes, then mash with the milk.

Transfer the chook-and-vegie mix to a suitable pie dish, top with the mashed potato and bake on 162°C fan-forced (180°C conventional) for 20-25 minutes, or until potato is golden brown.

Serves 2

Don't freeze if any of the ingredients have already been frozen

Tip: to make the pie go further, add extra vegies; or be really naughty and serve it with chips! For extra flavour, grate a little cheese on the top before cooking.

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