

Kat's Kitchen

Chicken and ham pie



Makes

4 portions

Allergens

Gluten, egg

Total time

60 minutes

Prep time

30 minutes

Step by step

- 1.** In a pan fry onions in oil until soft. Add diced chicken and brown off. Add in stock, water, mixed herbs and cook for 15-20 minutes. Add sliced mushrooms, peas, salt & pepper to taste.
- 2.** Thicken with cornflour (1/2 tbs) mixed to a paste. Cook for 8-10 minutes before putting it into a serving dish.
- 3.** Top with puff pastry and then brush with egg yolk.
- 4.** Bake in the oven at 180°C for 20-30 minutes until golden brown.

Ingredients

1 small onion, finely chopped

1 tbsp oil

1 ham hock cooked and pulled apart, or ham chunks

2 skinless chicken breasts, diced

150g chesnut button mushrooms, sliced

2 tbsp mixed herbs

1 chicken stock cube, 1 pint of water

salt & pepper

50g frozen peas

cornflour to thicken

puff pastry

1 egg (to brush top of pie)

Fancy a change?

**Swap the chicken
for turkey and
make a turkey and
ham pie!**