

Chicken, spinach and leek pie

Ingredients

- 1 tbsp olive oil
- $\frac{1}{2}$ an onion
- A handful of spinach
- A piece of leek
- 1 garlic clove
- A piece of chicken breast
- 150ml chicken stock ($\frac{1}{2}$ stock cube)
- $\frac{1}{4}$ cup double cream
- $\frac{1}{4}$ tsp. mustard
- 1 tsp plain flour
- A piece of puff pastry
- 1 egg yolk, to glaze

Method

1. Heat oven to 200C/180 fan/gas 6.
2. Cut the onion and garlic finely.
3. Cut the spinach roughly.
4. Wash and slice the leek thin.
5. Cut the chicken into bite size.
6. In a measuring jug make the chicken stock.
7. Fry the chicken until it starts browning.
8. Add the onion, garlic, leek and fry for 2 minutes.
9. Add the chicken stock, seasoning, double cream, mustard and spinach mix well. Turn down to a low heat.
10. In the measuring jug put the flour and a little bit of water and mix well, pour into the chicken mixture until thickened a little.
11. Prepare the pastry top (Roll out to the size of the dish.)
12. Remove from the heat and cover with the puff pastry lid, pressing into the sides of the oven proof dish. Slice a cross in the centre and glaze with the egg.
13. Bake for 20-25 mins until the pastry is puffed up and golden.