



# CHICKEN & LEAK POT PIE

Rich, creamy chicken and leek baked beneath a golden pastry crust. The ultimate comfort meal for chilly winter nights.



EASY



10-15 MINUTES



35-45 MINUTES



4 SERVES

## Ingredients

- 1 tbsp Olive oil
- 1 small Onion
- 1 Leek
- 500gms Diced chicken breast
- 2 tbsp Butter
- 2 tbsp Flour
- 3/4 cup Chicken stock
- 3/4 cup Milk
- 1 Sheet puff Pastry

## Instructions

1. Heat oven to 180°
2. Add olive oil to a large pan, cook onion and leek on low heat until caramelised.
3. Add chicken and cook until nearly cooked through. Add butter, allow to melt and then add flour. Stir the mixture well and add milk and stock.
4. Cook on low until sauce thickens and chicken is cooked through.
5. Once the sauce is thick and creamy pour it into your pie dish.
6. Slice pastry sheet into rectangles and arrange over pie making sure the entire pie is covered and pastry pieces overlap with one another.
7. Place in a preheated oven and cook until golden brown.