

# LEFTOVER HAM AND LEEK PIE

A simple yet comforting recipe that uses your leftover Christmas ham or chicken.

| EASY | 15 | 50 | 6 |
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## Ingredients

- 40g butter
- 2 leeks, sliced
- 1 tsp thyme, chopped
- 1 lemon, zested
- 80g Community Co shredded tasty cheese
- 80g Community Co grated parmesan cheese
- 2 tbsp sour cream
- 1½ tsp dijon mustard
- 1 egg
- Leftover ham slices or leftover chicken
- 2 sheets of puff pastry
- 1 egg yolk + ½ tsp milk or water for egg wash

## Instructions

1. In a frying pan over low heat cook the leeks with the butter for 8-10 minutes until soft. Remove from heat, season to taste and let it cool.
2. Add the thyme, lemon zest, cheeses, sour cream, mustard and egg to the cooled leeks. Season to taste.
3. Preheat the oven to 200°C.
4. Lay one sheet of puff pastry on a line baking tray. Spread the leek mixture on the pastry leaving a 2cm border. Layer slices of ham or chicken on top and spread the rest of the filling over it.
5. Brush the border with egg wash.
6. Score the second sheet of puff and place on top of the other pastry. Fold and crimp the edges to seal. Brush the top with the remaining egg wash and make a cross at the centre for the steam to escape.
7. Bake in the oven for 30-40 minutes or until golden.