

Chunky Chicken Pie

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This makes a great family dish and can be enjoyed at any time of year. You can vary the vegetables according to the season and your preference.



Wheat/Gluten, Dairy and Mustard

Made it? Rate it!



Equipment

Measuring jug
Kettle
Chopping board x 2
Sharp knife x 2
Colander
Vegetable peeler
Weighing scales
Large, wide-based saucepan or deep frying pan
Measuring spoons
Wooden spoon
Slotted spoon
Plate
Pan stand
Small bowl x 3
1.5l pie dish
Rolling pin
Pastry brush
Fork (optional)
Oven gloves

Ingredients

Serves 4–6

1 chicken stock cube
400ml water plus extra for sealing the pastry
2 leeks
2 large carrots
2 large potatoes
150g (approx ½ a head) broccoli
500g skinless, boneless chicken, e.g. thighs or breasts
2 x 5ml spoons vegetable oil

2 x 5ml spoons dried thyme
Black pepper
2 x 15ml spoons cornflour
150ml semi-skimmed milk, plus extra for glazing
2 x 5ml spoons mustard
400g shortcrust pastry (See recipes on the Club Zone)
Plain flour for dusting

Top tips

- Doubling the **Shortcrust Pastry** recipe available on the Club Zone area of the website will be enough to cover the pie.
- Allow the pie to stand for 5 minutes when it comes out of the oven, this will make it easier to serve.
- If using ready-made pastry or making pastry in advance, make sure you remove it from the fridge 30–40 minutes before you want to use it.
- Individual pies can be made in foil take-away containers – these will take approximately 20 minutes to cook.

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Method

1. Turn the oven on to 200°C or Gas Mark 6.
2. Boil 400ml of water and dissolve the stock cube in it.
3. Trim the tops off the leeks. Make a cut along the full length of the leek, leaving the root end intact, cut the leek into small pieces, approximately 1cm wide and wash thoroughly.
4. Wash and peel the carrots and potatoes. Chop the carrots into discs about ½cm wide and the potatoes into 2cm chunks.
5. Wash the broccoli and divide into florets, cutting any large ones in half.
6. Using a separate chopping board, chop the chicken into bite-sized chunks.
7. Put the oil in the pan and heat. Add the chicken and fry for 5 minutes, turning occasionally, until lightly browned. Using a slotted spoon, remove the chicken from the pan and place on a plate.
8. Add the leeks to the pan and fry for 2–3 minutes.
9. Return the chicken to the pan and add the chicken stock, thyme and add some black pepper. Mix well.
10. Bring to the boil. Cover and simmer for 5 minutes, then add the potatoes and carrots. Continue to simmer, covered, for a further 10 minutes.
11. Now add the broccoli and simmer for 5 minutes.
12. Dissolve the cornflour in 2x 15ml spoons of cold water.
13. Add the milk and mustard to the chicken and vegetables then stir in the cornflour mixture. Stir well and simmer until the mixture is thickened, this will take 2–3 minutes.
14. Remove the pan from the heat and cool for 5 minutes before transferring to the pie dish. Allow to cool for a further 5 minutes, this will stop the pastry from becoming soggy.
15. Roll out the pastry on a floured surface until it is the thickness of a £1 coin. Make sure it is large enough to cover your pie dish.
16. Cut a long strip, as wide as the rim of the pie dish, and, using a little water, fix to the edge of the pie dish. Brush the strip lightly with more water.
17. Carefully place the remaining pastry over the pie. Gently press the edges together with your fingers, or a fork. Make two slits in the centre of the pie – these will allow steam to escape whilst the pie is cooking.
18. Glaze the pie by brushing the pastry with a little milk and bake for 30–40 minutes until the pastry is golden.

Prepare now, eat later

Prepare ahead?

- The filling can be made in advance. Cover, cool and store in the fridge for up to 24 hours or freeze for 1 month. Defrost thoroughly before using.
- The carrots, leeks and broccoli can be prepared in advance and stored in plastic containers or bags in the fridge for up to 2 days.
- Pastry can be made up to 24 hours in advance. Wrap tightly in cling film and store in the fridge.

Keep for later?

- Cool any leftover pie as quickly as possible then cover and store in the fridge for up to 24 hours. Reheat in the oven until piping hot and serve immediately.

Something to try next time

- Vary the selection of vegetables according to the time of year and individual taste. Root vegetables will take longer to cook, whilst smaller vegetables such as chopped peppers, peas and sweetcorn can be added towards the end.
- Make a vegetarian version by leaving out the chicken and adding extra vegetables. Use a vegetable stock cube.
- Try using different herbs – tarragon is a good partner for chicken.
- Try adding herbs to the pastry top. If making your own pastry, add two 5ml spoons of dried herbs after you have rubbed in the fat. If using ready-made pastry, roll out the pastry and sprinkle over the herbs. Fold the pastry back into a block and then roll it out again.

Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.
Skills used 1 4 5 6a 7f 8a 9p 9h 10d 10e 11e 12a 12e 16



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