

# Chicken & Leek Pie Recipe

Perfect for feeding a small family, this easy Chicken pie recipe with leek is creamy and delicious, a perfect choice for the colder weather!

## Information

- Serves: 4 - 6
- Preparation: 15 Minutes
- Total Cooking Time: 1 Hour 10 Minutes Approx.

## Ingredients

- 450g Chicken Thighs (Boneless)
- 2 Small Leeks (Washed and sliced into small chunks)
- A Small Bunch of Fresh Basil (Chopped)
- 2 Tbsp of Cornflour
- 250ml Milk
- 50g Salted Butter
- 200ml Single Cream
- 2 Tsp Dijon Mustard
- 350g Puff Pastry
- 1 Egg (Beaten)

## Equipment

- 1x Medium / Large Pie Dish
- 1x Saucepan
- 1x Pastry Brush
- 1x Turner / Spatula

## Method

1. Cut the chicken and leeks into small bite-sized pieces and place them into a saucepan with a dash of oil on medium heat. Pour over the milk and season well and leave to simmer for 15 minutes.
2. Take this mixture off the heat and let cool slightly, then pour the mixture into a sieve to separate the milk. Keep the jug of milk to one side to use later.
3. Next, melt the butter in a saucepan and once melted mix the cornflour and basil and cook on medium heat for 5 minutes, continuously stirring. Gradually add the strained milk mixture whilst stirring to make a slightly thick sauce.
4. Eventually, you will need to add the cream and mustard, once this has all been added, add the chicken and leek mixture and stir well.
5. Grab your pie dish and pour the filling mixture into this. Finally, roll out the pastry and cover the top of the dish with this but make sure that a vent hole is cut into the middle of the pastry to allow for air circulation.
6. Glaze the pastry with the beaten egg and place it in the oven at a temperature of 190°C / 170°F / Gas Mark 5 for 30 minutes and a golden brown colour.

Serve with mash or vegetables and enjoy!