



VEGGIE CHICKEN AND MUSHROOM PIE

Ingredients (serves 4 - 6)

For the Pastry:

Buy a Packet of Shortcrust Pastry.... or
225g Plain Flour
100g Butter
Pinch of salt

For the filling:

1 Tbsp of Butter

2 Tsp of Sage

1 Bag of Quorn Chicken Pieces

1 Large leek, thinly sliced

1 White onion, diced

400g Mushrooms, quartered (I like chestnut but any are fine)

50g Plain Flour

2 Stock cubes/melt in 800ml of boiling water

400ml Milk or Cream + 2 Tbsp of Milk

1/2 Tsp of Wholegrain Mustard

Salt & Pepper

Method:

1. Pre-heat the oven to 180 degrees. If making your own pastry, in a bowl sieve in the flour and salt then, add the butter in cubes and using your fingers crumb together until you have a mixture that looks like breadcrumbs.
2. Next take a jug of water and slowly add a little at a time pulling the mixture together with a knife or your hand until it forms a ball. If it gets too sticky just add a little more flour. Without handling too much, wrap the ball of pastry in clingfilm and pop it in the fridge to rest for at least half an hour.
3. Pop a large frying pan on a medium heat with your butter in and add the chicken chunks, leeks and onion into the pan with the sage and fry until they begin to soften (approx. 5 mins)
4. Add the mushrooms and crack some black pepper over the top of them and mix and cook on a medium heat until the mushrooms have softened too (5-10 minutes).
5. Next stir in the flour and make sure that everything is coated in it and you can no longer see the flour in it's original state. Now, stirring at all times, throw in all the stock followed by the milk/cream. Continue to stir and bring the mixture to the boil. Once boiling it should thicken and become creamy. If it is too loose, sieve in a little more flour and if it's not saucy enough add a bit more stock and milk.
6. Reduce to a low heat and add the wholegrain mustard and some salt and pepper to taste and let it lightly simmer for 5 minutes.
7. Pop the filling in your pie dishes and if not cooking straight away, allow to cool. (This mix can be frozen for a later date!!) When the mixture is cool or you're ready to pop it in the oven for dinner, roll out your pastry on a floured surface to desired thickness. Then lay the pastry over the top of your mix and press down at the sides to ensure coverage and cut away the waste. You can use any excess to decorate if you like - I always cut two slits in the centre to allow the air to escape too and then brush the top with the last of the milk.
8. Pop the pie in the oven for between 20-30 minutes or until golden and serve with some nice fresh veg - delicious!