

# Chicken Pie



## Ingredients

- 4x 180gr skinless chicken breasts
- a knob of butter
- a bunch of spring onions
- 150gr button mushrooms
- 1 heaped tablespoon plain flour, plus extra for dusting
- 2 teaspoons English mustard
- 1 heaped tablespoon crème fraîche
- 300ml organic chicken stock
- a few sprigs of fresh thyme
- 1/3 of a nutmeg, for grating
- 1 sheet of pre-rolled puff pastry
- 1 egg

## Smash

- 600gr carrots
- a few sprigs of fresh thyme

## Peas

- 2 little gem lettuces
- a knob of butter
- 1 tablespoon flour
- 300ml organic chicken stock
- a few sprigs of fresh mint
- 480gr frozen peas
- 1/2 a lemon

## Seasonings

- olive oil
- extra virgin olive oil
- sea salt & black pepper

## Method

1. **To Start:** Get all your ingredients and equipment ready. Turn the **oven on to 200C/400F/gas 6**. Fill and boil the kettle. Put a large wide pan on a medium heat and a large saucepan with a lid on a low heat. Put the thick slicer disc attachment into the food processor.
2. **Chicken Pie:** Put the chicken breasts on a plastic board and slice into 1cm strips. Put a lug of olive oil and a knob of butter into the hot, large, wide pan. Add the chicken and **cook for 3 minutes** or so. Meanwhile, quickly trim the spring onions and wash the mushrooms, then slice together in the food processor. Add to the pan with 1 heaped tablespoon of flour and stir. Add 2 teaspoons of mustard, 1 heaped tablespoon of crème fraîche and 300ml of chicken stock and stir well. Pick the thyme leaves and stir into the pan with a few fine gratings of nutmeg and a good pinch of salt & pepper. Leave to simmer.
3. **Smash:** Trim the carrots, then quickly slice in the food processor. Add to the saucepan with a lug of extra virgin olive oil, a good pinch of salt & pepper and a few thyme tips. Just cover with boiled water, then cover with a lid and turn the heat to high. **Cook for 15 minutes**, or until tender.
4. **Chicken Pie:** Lightly dust a clean surface with flour and unroll the sheet of puff pastry. Use a small knife to lightly crisscross and score it. Take the pan of chicken off the heat. Tip the filling into an ovenproof baking dish slightly smaller than the sheet of pastry (approx. 30 x 25cm). Cover the filling with the pastry sheet, tucking it in at the edges. Quickly beat the egg, then brush it over the top of the pie. Put into the oven and **cook on the top shelf for around 15 minutes**, or until golden and gorgeous. Fill and reboil the kettle.

5. **Peas:** Return the empty chicken pan to a high heat. Quickly wash the lettuces and slice them in the food processor. Add a knob of butter and 1 tablespoon of flour to the pan, then pour in 300ml of chicken stock, tear in the mint leaves and use a balloon whisk to mix to a smooth and bubbling sauce. Add the peas and sliced lettuce. Squeeze over the juice of 1/2 a lemon, pour in a splash of boiled water, season with salt & pepper, stir, the put the lid on.
6. **Smash:** Check the carrots are cooked through, then drain and return to the pan. Taste, correct the seasoning and leave as they are or smash up. Take to the table.
7. **To serve:** Take the peas to the table, then get the pie out of the oven and tuck in!

## Notes

- Jamie's 30 minute meals page 92
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