

Chicken & Sweetcorn Pie

Ingredients



- 2 chicken breasts, cut into chunks
 - 4 tbsp flour
 - 1 tbsp cooking oil
 - 30g butter
- 300ml chicken stock
 - 100g sweetcorn
- 1 egg, beaten, to glaze
 - 400g plain flour
 - Pinch of salt
- 200g butter, chilled and cubed
 - 3-4 tbsp cold water, to mix

Method

1. Dredge the chicken in 2 tbsp of the flour.
2. Heat the oil in a large saucepan and fry the chicken over medium heat until browned. Remove the chicken from the pan and set aside.
3. Melt the butter in the same pan and stir in the remaining 2 tbsp of flour. Cook for 2 minutes, then stir in the chicken stock and whisk until smooth.
4. Add the chicken back in along with the sweetcorn. Simmer gently for 20 minutes.
5. Heat the oven to 200°C/Fan 180°C/Gas 6 and lightly grease a 23cm pie dish.
6. Split the pastry in half and roll out one half to line the pie dish. Then add the mix and spread out.
7. Roll out the rest of the pastry and top the pie, pinching the edges with a fork to form a seal. You can brush the beaten egg between the pie shell and top to help seal.
8. Make 2 cuts in the top of the pie around the centre to let the steam out. Brush the top of the pie with the beaten egg.
9. Bake for 20 minutes or until golden brown, then serve. I like to have it with boiled potatoes and mixed veg.

For The Pastry

1. Mix the flour and salt, then add the butter using your fingers to rub it in until it resembles breadcrumbs. You can do this in a food processor if you have one.
2. Add the cold water gradually, bringing the mix together into a dough. Wrap in cling film and place in the fridge for at least 30 minutes before freezing or using. When you need to use it, you can defrost overnight in the fridge, or at room temperature for about 3 hours.