

# Chicken & Leek Pie

## Ingredients



- 2 chicken breasts, diced
  - 1 leek, sliced
- 100g cooking bacon, diced
  - 1 tbsp plain flour
  - 1 tbsp butter
  - 1 tsp oil
- 600ml chicken stock
  - 1 bay leaf
  - 1 tbsp parsley
  - 1 tsp mustard
- 1.5kg potatoes
  - 1 tbsp butter
- 75g mature cheddar cheese, grated
- 2 pinches salt and pepper

## Method

- 1.** Dice the potatoes and add them to a pot with enough water to cover. Boil for 15 minutes or until soft.
- 2.** Add the butter and oil to a pan on medium heat (the oil prevents the butter from burning).
- 3.** Add the leek and fry till it softens. This should take around 3 - 4 minutes.
- 4.** Remove from the pan and set aside.
- 5.** Add the chopped chicken and bacon to the pan and fry until it begins to colour but not cooked through. This should take about 5 minutes.
- 6.** Put the leeks back into the pan and add flour, stock, bay leaf and parsley.
- 7.** Stir until the sauce thickens about 5 minutes.
- 8.** Fish out the bay leaf and transfer the chicken mixture to an ovenproof dish.
- 9.** Season with salt and pepper, add the mustard and stir through.
- 10.** Drain the potatoes, add the butter then mash until smooth.
- 11.** Scoop the mashed potatoes onto the chicken mixture, spread until it's covered and sprinkle over the cheese.
- 12.** Place in the oven for 20 minutes at 180c until the cheese has melted and you have a bit of charring on top.
- 13.** Serve with mixed veg cooked as per the packet instructions.