

Chicken & Sweetcorn Pie, Root Mash, Roast Potatoes



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

For the pastry

- 400g plain flour
- Pinch of salt
- 200g butter, chilled and cubed
- 3-4 tbsp cold water, to mix

For the root mash

- 2 carrots, sliced
- 2 parsnips, sliced
- 1/2 swede, diced
- 2 potatoes, diced
- 2 tbsp butter
- Salt and pepper to taste

For the roast potatoes

- 8 potatoes
- 50ml oil
- 2 tbsp flour
- Salt and pepper

Methods

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 mark 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.
8. You can brush the beaten egg between the pie shell and top to help seal.
9. 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.
10. Bake for 20 minutes or until golden brown, then serve.

Let's make 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.

Let's make the root mash

1. Add all the veg to a pot of cold water.
2. Bring to the boil.
3. Reduce heat and simmer for 15 minutes until soft.
4. Mash the veg.
5. Add in butter and stir well.
6. Add in salt and pepper to taste.

Let's make the roast potatoes

1. Boil the potatoes in salted water for 15 minutes.
2. Drain the potatoes and then sprinkle the flour over them and shake well.
3. You want to bash them a bit to get rough edges.
4. Add salt and pepper to the oil.
5. Heat the oil in the oven at 200°C until it is hot.
6. Add the potatoes to the oil and then put in the oven for 20 minutes until potatoes are crisp and golden brown.