

Chicken & Veg Pies, Potatoes, Sweetcorn



Ingredients

- 100g leftover cooked chicken from your roast
 - 100g mixed veg
 - Gravy
 - Shortcrust pastry
 - 500g plain flour
- 250g fat (butter, marg, lard, oil)
 - Water to bind
 - 500g potatoes
 - 2 tbsp butter
 - 1 tbsp parsley
 - 250g sweetcorn

Methods

- 1.** First thing you need to do is make the pastry. Everything should be as cold as possible.
- 2.** Measure out the flour and sift into a bowl. Add the fat and get your hands in and mix it until it resembles breadcrumbs. Do not over work it.
- 3.** Add water a little at a time until it comes together in a dough.
- 4.** Wrap in cling film and put in the fridge for at least an hour.
- 5.** Put some gravy in a pot with the mixed veg and shredded chicken and gently heat.
- 6.** Roll out the pastry and make 6 large rounds and 6 smaller rounds for lids.
- 7.** Put the pastry in a muffin tin and fill with the mix. Put the lids on and pop them in the oven at 180c for 20 mins or until golden brown. You can put any fillings in these little pies. They are fab!
- 8.** Peel and chop the potatoes and put in a pot of cold water.
- 9.** Bring to the boil then reduce the heat and simmer for 20 minutes or until soft.
 - 10.** Drain and then add the butter.
 - 11.** Put the lid back on and let the butter melt.
 - 12.** Add the parsley and stir through.
 - 13.** Heat the sweetcorn up as per the packet instructions
- 14.** Take your pies out the oven and enjoy!