

# Chicken & Leek Pie, Roast Potatoes, Mixed Veg



## Ingredients

- 2 tbsp oil
- 6 skinless boneless chicken thighs, diced
- 3 medium leeks, sliced
  - 1 tbsp butter
  - 2 tbsp flour
  - 750ml milk
- 1 chicken stock cube
- Block of puff pastry
  - 1 egg for glaze
- 200g mixed veg

### For the roast potatoes:

- 800g potatoes
  - 1 tbsp oil
  - 1 tsp salt
- 1 tsp pepper
- 1 tbsp flour

## Methods

1. Heat half the oil in a pot and cook the chicken until sealed all over. Around 5 minutes. Remove from the pan.
2. Heat the other half of the oil in the same pot and add the leeks and cook for 5 minutes and remove from the pan and set aside.
3. Melt the butter in the same pot and add the flour to make a roux (thick paste). Stir in the milk and bring to the boil.
4. Once thickened, stir back in the chicken and leeks and sprinkle the stock cube over the top. Cover and simmer for 15 minutes.
5. Meanwhile, line a pie dish with half the puff pastry - do not blind bake.
6. Once the filling is ready pour it into the dish and top with the remaining pastry.
7. Seal around the edge with a fork and cut 2 holes in the middle, brush with egg and then cook in the oven at gas mark 5 or 180c or until the pastry is well risen and golden brown. Around 20 minutes.
8. Cook the mixed veg as per the pack instructions and serve with the roast potatoes.

### 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.