

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. Make the pastry by sifting the flour into a bowl, adding the fat and mixing until it resembles breadcrumbs. Add water until it comes together in a dough. Wrap in cling film and chill for at least an hour.
2. Put some gravy, mixed vegetables, and shredded chicken in a pot and gently heat.
3. Roll out the pastry and cut into circles to fit a muffin tin. Fill with the chicken mixture and top with pastry lids. Bake at 180°C for 20 minutes or until golden brown.
4. Peel and chop the potatoes and boil for 20 minutes or until soft. Drain and add butter. Add parsley and stir through.
5. Heat sweetcorn according to packet instructions.
6. Enjoy your chicken pies with mashed potatoes and sweetcorn.