

A Recipe For Country chicken pie

Ingredients

1 tb olive oil

1 chicken breast

200g mushroom

$\frac{1}{4}$ cup plain flour

300ml thickened cream

$\frac{1}{2}$ cup white wine

$\frac{1}{2}$ cup chicken stock

$\frac{1}{2}$ cup herbs (basil, parsley, chives)

1 tsp ground cumin

1 bunch english spinach

2 medium potatoes, par-boiled

1 cup grated colby/mild cheddar

egg wash

3 rashers bacon

1. Preheat oven to ~~180~~°C
2. Heat oil and add chicken, bacon & mushrooms for 5 mins
3. reduce heat & add flour, stir until paste forms
4. Increase heat & add wine, reduce then add cream, chicken stock, herbs, cumin & season
5. Place spinach in bowl & microwave until wilted (3 mins)
6. Place potato in bottom of pie bowl, top w/ chicken mixture, spinach and cheese
7. Place pastry on top of pie and seal with egg wash
8. Brush egg wash on top and puncture a hole in pastry
9. Bake for 25 mins / until pastry is golden

Preparation Time

Serves 4