

Chicken and Leek Pie

This Chicken and Leek Pie is a variation of [Basic Chicken Casserole](#), adding leeks, bacon and a puff pastry topping

Prep Time	Cook Time	Total Time
25 mins	25 mins	50 mins

Course: Dinner Cuisine: British Servings: 4 portions
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★★★★★
5 from 1 vote

Ingredients

For the chicken and leek filling:

- 1 portion of [Basic Chicken Casserole](#)
- 2 large leeks
- 6 rashers of streaky bacon
- 2 teaspoons oil (10ml)
- 2 teaspoons [garam masala](#), or mild curry powder - (10ml)

For the top:

- 1 pack of ready-rolled puff pastry e.g. [Jus Rol Butter Puff Pastry](#)
- 1 egg optional

Equipment

Large frying pan 0.75-litre/2-pint pie dish

Instructions

Preparation:

1. Preheat the oven to 220°C/ 200°C fan/ gas mark 7/ 425°F
2. Trim the leeks and remove the outer leaves

You will be left with about 250g leeks
3. Slice into ½ cm rounds and wash well
4. Cut the bacon rashers into pieces - about 2cm long

For the chicken and leek filling:

1. Put the oil in a large frying pan on a medium-high heat
2. Put the leeks and bacon into the pan and cook for about 5 minutes, stirring to break up the leeks

The point is to soften the leeks, cook the bacon, and drive off the excess water
3. Stir in the garam masala or curry powder and cook for 1 minute
4. Add the chicken casserole to the pan and bring to the boil
5. Lower the heat and cook for about 5 minutes to heat the chicken
6. Pour the mixture into the pie dish

7. Unroll the pastry and drape over the pie. Trim the pastry as needed and use any excess for decoration
8. Brush the beaten egg over the pastry to give a golden finish

Use the excess egg in scrambled egg, quiche, cheese sauce (or give it to the dog)
9. Cook for 25 minutes until golden brown
10. Serve immediately.

Notes

***EverydayCooks* tips:**

- Don't take the pastry out of the fridge until you need it as it softens very quickly at room temperature
- Serve with mashed potato and carrots for a more substantial meal