

TIME TO **COOK** CLUB

RECIPE CARD

Chicken & Mushroom Pot Pies

(Makes 4)

Difficulty:

Moderate

Preparation time:

50 mins

Cooking Time:

35-40 mins



Ingredients

- 1 Packet of Chicken Strips (400g)
- 2 Tablespoons of Plain Flour
- 2-3 teaspoons of finely chopped fresh Thyme, plus sprigs for decoration
- 20g Butter
- 1 Garlic Clove, crushed
- 1 Leek, thinly sliced
- 200g Chestnut Mushrooms, thinly sliced
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- EITHER 30ml Sherry OR White Wine (optional) OR 1/2 a teaspoon of Worcester Sauce
- 1/2 a Chicken Stock Cube dissolved in 200ml hot water
- Salt and Pepper
- 1 teaspoon pf Whole Grain Mustard
- 2 Teaspoons of Cornflour
- 1 Egg
- 1 Pack of Ready Rolled Puff Pastry

Method



- 1 Remove the Puff Pastry from the fridge and place to one side to warm up a little.
- 2 Prepare the Leek and Mushrooms by washing them. Once washed, pat them dry with kitchen paper before thinly slicing. Put to one side.
- 3 Using scissors, cut the strips of chicken into pieces (4 chunks from each strip). Add to a bowl. *Note: Thoroughly wash your hands and scissors after touching raw meat.*
- 4 In a small bowl add the flour, herbs and salt and pepper.
- 5 Sprinkle flour over the chicken pieces and stir well with a metal spoon to mix everything together. The chicken needs to be coated in the flour. Leave to one side.
- 6 *Adults to supervise:*
Place the butter, crushed garlic and the sliced leek in a deep saucepan and gently fry over a medium heat until the leeks have softened.
- 7 Add the flour coated chicken pieces and cook for a few minutes until the chicken starts to brown. Keep stirring.
- 8 Next, add the mushrooms and **EITHER** the Sherry **OR** White Wine **OR** 1/2 a teaspoon of Worcester Sauce, and stir. Simmer for a couple of minutes.
- 9 Pour in the Chicken stock. Season with some salt and pepper and add the Mustard. Leave to continue to simmer for 5 minutes.
- 10 Place the cornflour in a cup with 4 teaspoons of cold water and mix together with a spoon until smooth.

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- 11 Slowly add the Cornflour liquid and keep stirring until the sauce has thickened. Remove from the heat.
- 12 Pre-heat the oven to Gas Mark 6 / 200°C / 180°C fan, and lightly grease the rims of 4 Ramekin dishes with butter.
- 13 Unroll the Puff Pastry and, using one of the Ramekin dishes as a guide, cut out 4 pastry circles that are slightly bigger than the dish.
The reason we do this is because Puff Pastry tends to shrink during cooking.
- 14 Gather up the trimmings of the pastry and, using a rolling pin, roll out the pastry into a rectangular shape. Cut the pastry into 2cm strips.
- 15 Divide the Chicken and Mushroom mixture between the 4 Ramekin dishes.
- 16 Brush the rim of each Ramekin with a little water and place a strip of pastry all around the top rim.
- 17 Place a pastry circle on top of the pastry rim and using a fork (*dipped in flour to avoid sticking to the pastry*), seal the 2 edges.
- 18 Crack the egg into a cup and beat it with a fork to create an 'Egg Wash'. Using a pastry brush, brush the egg over the top of the pies.
- 19 Make 2 small cuts in each of the pastry tops with a knife. This will allow the steam to escape and will stop your pastry from going soggy!
- 20 Place in the oven and cook for 30 minutes until the pastry has risen and is golden brown in colour. Decorate each pie with a sprig of fresh Thyme to serve.