



CHICKEN PIE

1 roll puff pastry, defrosted

15ml olive oil

1 onion, thinly sliced

2 carrots, thinly sliced

1 packet chicken portions

coarse salt and pepper

750ml chicken stock

3 bay leaves

10-15ml maizena dissolved with 10ml cold water

1 egg, lightly beaten with 10ml cold water

Heat the olive oil in a medium-large pot. Sauté the onion and carrots until softened and lightly browned. Remove from pot and set aside.

Season chicken pieces with salt and pepper. Place them in the same pot and brown well on all sides. When all the pieces are brown, return everything to the pot and add the chicken stock and bay leaves.

Cover and simmer for about 1 hour or until chicken pieces are very soft.

Remove them from the liquid. Then remove the skin and bones, and place flesh back into the liquid. Whisk in the maizena and heat until slightly thickened.

Preheat oven to 200°C. Prepare a small baking dish with spray and cook.

Pour filling into the dish. Roll out the puff pastry a little. Spread on top of the chicken mixture to cover it. Brush with beaten egg.

Bake for 20 minutes or until pastry is puffed and golden.

Serves 4-6