

Chicken, Leek and Mushroom Pie

Ingredients

- Smoked Salmon
- Potatoes
- Coriander
- Spinach
- Flour
- Egg
- Breadcrumbs



Method

1 – Heat your oven to 190C (170C fan, Gas 5).

2 – In a large frying pan, heat the butter over a medium to high heat. Add the leek and mushrooms and fry for 2–3 minutes until they just start to soften. Crank up the heat to high, add the chicken pieces and fry for a further 2 minutes – the chicken won't be cooked through at this point – then pour in the chicken stock and let it come to a simmer.

3 – Meanwhile, mix the cornflour with 2tbsp of water until smooth, then pour into the pan, along with the cream.

4 – Bring back to the boil, stirring gently, and cook until the sauce thickens. Remove from the heat and stir in the spinach, then tip the whole lot into a pie dish about 28cm x 15cm. Set aside to cool a little.

5 – Crumble the filo sheets one by one and place on top of the chicken filling in the pie dish.

6 – Drizzle the pastry with olive oil, then bake the pie for about 20 minutes, by which time the filo will have crisped up and turned golden brown in places.

Serve up your pie with fresh salad or some vegetables.