



# Chicken and Leek Pies

## INGREDIENTS

- Large handful of mushrooms - diced
- 3 celery stalks - diced
- 500g thigh fillets - small cubes
- 1 large carrot - diced
- 3 cloves of garlic - crushed
- 2 tbsp of butter
- 1 leek - sliced (white part only)
- 2 tbsp plain flour
- 1.5 cups chicken stock
- 2 tsp dijon mustard
- 1/2 cup of cream
- Small bunch of fresh parsley and thyme - chopped
- Olive oil, S&P

## INSTRUCTIONS:

1. Heat Oil and butter in a deep base pot on medium low, add garlic and leek and sauté till softened
2. Add chicken and brown
3. Add diced carrots, celery, mushrooms and cook on low with lid on till softened.
4. Add flour and cook through on medium heat stirring out taste of flour
5. Add chicken stock and S&P and bring to the boil
6. Reduce heat to low and cook for approx. 15 with lid off
7. Once thickened add cream, mustard and fresh herbs and cook on low for a further 10 min with lid off. Once cooked, allow to cool.
8. Stuff pies in pie make or dish and bake accordingly