

## Chicken Pot Pies

<p><b>Equipment:</b></p> <p>Small ramekins (1 per person)          Small sharp knife          Chopping board          Large sharp knife          Colander          Medium saucepan          Medium mixing bowl          Small saucepan          Measuring spoons and cups          Oven trays</p>	<p><b>Ingredients:</b></p> <p>1 tbsp. olive oil          2 leeks, finely chopped and washed          3 garlic cloves, crushed          250g Swiss brown or button mushrooms, sliced finely          120g bacon, trimmed and chopped          1 barbecued chicken, skin removed, flesh shredded          Frozen puff pastry sheets, partially thawed          1 egg, whisked</p> <p><u>Gravy</u></p> <p>1 tbsp. cornflour          1 cup chicken stock          ½ cup cream          ¼ flat leaf parsley, finely chopped</p>
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### What to do:

- Preheat oven to 200°
- Prepare ingredients according to the ingredient list above.
- Heat the olive oil in the medium saucepan. Cook leek, garlic and bacon for 2-3 minutes or until soft.
- You can also add 1 cup of any other vegetables at this point e.g. corn, carrot or peas.
- Add the mushrooms and chicken. Cook until mushrooms soften slightly. Set aside in the medium mixing bowl.
- In a small jug or bowl, mix 2 tbsp. of the chicken stock and 1 tbsp. cornflour.
- Add the cornflour mixture to the small saucepan with the remaining stock. Bring to the boil. Cook for 1 minute or until slightly thickened.
- Add cream and cook for one more minute.
- Remove from heat, stir in parsley and season with salt and pepper.
- Pour the gravy into the leek and chicken mixture, and mix thoroughly to combine.
- Set mixture aside to cool.
- Lay out the puff pastry sheets. Turn the ramekins upside down on the pastry, and using a small sharp knife, run the knife around the ramekin to create a pastry disc.
- Repeat with remaining ramekins and pastry, making sure to maximise the number of pastry 'lids' that can be cut from each sheet.
- Divide the chicken mixture evenly between ramekins, then top each pot with it's pastry lid.
- Brush the pies with egg, then place on baking trays.
- Bake for 20 min or until puffed and golden.