

# Chicken Picnic Pasties



**Serves 4**

**Prep 20 mins**

**Cooking 25 mins**

**Easy**

## **Ingredients**

1 onion, skinned & chopped  
2 rashers of bacon, rinded and chopped  
25 g butter  
500g cooked chicken, minced  
25g seasoned flour  
142ml stock  
salt & pepper  
226g bought puff pastry  
egg to glaze

1. Preheat the oven to 220C/ Fan 200C/ Gas 7
2. Fry the onion and bacon in the butter; add the chicken, the flour and the stock, season well and allow to cook for a few minutes, then cool.
3. Roll out the pastry and cut into large rounds. Divide the filling between them, dampen the edges of the pastry, fold over and seal well. Brush with egg and bake towards the top of the oven for 20 - 25 mins.
4. Serve with a green vegetable.