

# Chicken & Spring Onion Filo Pie



**Serves 4    Prep 15 mins**

**Cooking 1h 30 mins**

**Easy**

## Ingredients

75g butter

bunch spring onions, sliced

300g chestnut mushrooms, sliced

25g flour

300ml chicken stock (left over from [the pot roast](#))

300ml cooked chicken (left over from [the pot roast](#)), shredded

75ml double cream

1/2 tbsp mustard

small handful parsley

6 sheets filo pastry

60 ml olive oil

1 tsp thyme leaves

1 tsp nigella seed

1. Heat a 1/3 of the butter in a large saucepan, cook the spring onions until softened, & tip onto a plate & repeat with the other 1/3 of the butter & the mushrooms. Heat the remaining butter in the same saucepan &, once melted, stir in the flour & cook the sandy paste for 1 min, then stir in the chicken stock a ladleful at a time. Leave on a low heat to simmer for 5 mins, then stir the chicken, spring onions, mushrooms, cream & mustard into the sauce, add the parsley and season with salt and pepper. Spoon into a 20 cm pie dish and leave to cool.
2. Heat the oven to 190C/ 170C Fan/ gas 5. Lay a sheet of filo on a chopping board and brush with olive oil, then place on top of the pie with the borders resting on the sides of the dish, then repeat the process, placing the next sheet slightly off-centre - the idea is to fan the sheets of filo. Brush every layer with oil, and on the last layer sprinkle over salt, thyme leaves and nigella seeds. Press the pastry gently into the edge of the dish. Bake for about 1hr until the pastry is deep golden, then remove from the oven and serve.