

# Chicken & Asparagus Pot Pies



**Serves 4**

**Prep 10 mins**

**Cooking time 1h**

**Easy**

## Ingredients

- 1 chicken stock cube or pot, (dissolved in 500ml of boiling water)
- 1 drizzle olive oil
- 1 Small knob of butter
- 1 carrot, (finely diced)
- 1 celery stick, (finely diced)
- 1 leek, (finely diced)
- 3 sprigs thyme
- 2 chicken breasts, (chopped into small pieces)
- 100ml double cream
- 1 large bunch of asparagus, (ends removed)
- 1 dash salt and pepper
- 1 ready rolled puff pastry
- 1 egg, (beaten)
- 1 mash or seasonal vegetables (optional)

1. Preheat oven to 180°C. Heat a large casserole style dish on a medium heat & add a splash of oil with the butter. Once the butter starts to bubble, add the carrot, celery, leek and thyme and cook, stirring continuously, for 10 mins until soft but not coloured.
2. Add the chicken pieces and cook for another 10 minutes.
3. Add the chicken stock, pour it over the mixture & reduce the heat to a simmer.
4. Simmer for 15 mins with a lid on until the chicken is cooked through, then take the dish off the heat and stir in the double cream and asparagus.
5. Season the pie mixture with salt and pepper, then divide into 4 individual pie dishes or oven proof mugs.
6. Cut out 4 pastry discs big enough to cover your pie dishes and place over the tops, pressing down around the rims. Glaze the top with some beaten egg and place in the oven for 25 minutes until the pastry is crisp and golden.
7. Serve with mashed potato or seasonal vegetables, if you like