

# Chicken & Mushroom Puff Pie



**Serves 4    Prep 10 mins**

**Cooking 33 mins**

**Easy**

## Ingredients

500g free-range skinless boneless chicken thighs  
olive oil  
1 bunch of spring onions  
320g mixed mushrooms  
320g sheet of ready-rolled puff pastry  
600ml semi-skimmed milk  
1 heaped tablespoon plain flour  
1 tablespoon mustard (optional)  
80g mixed bag of watercress, spinach & rocket

1. Preheat the oven to 200°C/400°F/gas 6. Chop the chicken into 3cm chunks & place in a 30cm non-stick frying pan on a medium-high heat with 1 tbsp of olive oil, stirring regularly. Trim the spring onions, chop into 1cm lengths & add to the pan. Trim & tear in the mushrooms. Cook for 10 mins, or until golden, stirring regularly.
2. Meanwhile, unroll the pastry sheet on its paper & score a 3cm border round the edge (don't cut all the way through), then very lightly score a large criss-cross pattern across the inner section. Brush with milk & place the pastry, still on its paper, on the middle oven shelf for 17 mins, or until golden & cooked through.
3. Stir the flour into the pan for 1 min, then gradually stir in the milk. Simmer on a medium heat until the pastry is done, stirring occasionally, & loosening with extra splashes of milk, if needed. Turn the heat off, stir through the mustard & half of the leaves & season.
4. Remove the pastry from the oven, cool slightly, then transfer to a serving board, discarding the paper. Use a sharp knife to cut round the border, cutting through the top few layers of pastry only. Use a fish slice to carefully lift up and remove the inner section (like a lid), leaving a layer of pastry at the bottom. Pile in the remaining leaves and filling, then put the lid back on, slice and serve.