

Chicken & Ricotta Galette



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

Left over chicken stew (incl. cooked veg such as onion, leeks, cannellini beans)

250g pot ricotta

300g block ready-made puff pastry

a little flour, for dusting

1 egg, lightly beaten

handful of fresh tarragon leaves, to garnish

1. Preheat the oven to gas 6, 200°C, 180°C fan. Using a fork, shred the chicken in the casserole and drain away any excess juice. Mix the ricotta with the chicken mixture and season with plenty of freshly ground black pepper.
2. Roll the pastry out onto a lightly floured board until large enough to cut out a circle (about 30cm), you can use a large plate as a template.
3. Transfer the pastry to a lined baking tray and pile the chicken and ricotta mixture in the middle, leaving a 3cm edge. Fold the edges in to create a crust and brush with egg wash. Bake for 30 mins until the pastry is golden brown. Remove from the oven and top with the fresh tarragon leaves to serve.