

Easy Chicken & Mushroom Vol-au-vents



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

4 large shop-bought Vol-au-vent cases
1 x sachet of Ainsley Wild Mushroom Cup Soup
1 tbsp butter
1 tbsp olive oil
2 shallots, finely diced
2 small chicken breasts, cut into small pieces or cooked chopped chicken
200g baby button mushrooms, chopped or thinly sliced
1 tbsp grated Parmesan (optional)
1 tbsp chopped fresh parsley, plus extra to garnish
freshly ground black pepper

1. Cook the vol-au-vent cases according to the packet instructions.
2. Prepare the Ainsley Cup Soup according to the packet instructions
3. Heat the butter and the oil in a frying pan over a medium heat. Add the shallots and cook for 2 minutes until softened. Add the garlic and cook for 30 seconds until fragrant. Add the chicken and cook for 4-6 minutes before adding the mushrooms. Turn up the heat and continue to cook for 4 minutes or until the chicken is cooked through and the mushrooms have released all their liquid and are lightly golden. Season with pepper, remove from the heat, pour over the cup soup and stir to coat everything well. Add the Parmesan (if using) and stir in the parsley. Check for seasoning. Leave to cool slightly for a couple of minutes (or completely, if serving cold).
4. Spoon into the pastry cases and serve warm or cold garnished with chopped parsley.