

Patchwork Croissant Chicken Pie



Serves 4

Prep 10 mins

Cooking 25 mins

Easy

Ingredients

4 large spring onions, washed and finely chopped or 2 leeks, finely chopped
butter

500g skinless chicken thighs, cut into large pieces

1 ½ tbsp plain flour

300ml chicken stock

100ml double cream

a handful parsley, chopped

1 pack croissant dough, approx 240g (Jus-Rol)

1. Cook the spring onions with a knob of butter until softened. Add the chicken and cook for 10 minutes, then sprinkle over the flour and cook for a couple of minutes more, stirring. Stir in the stock gradually and simmer for 2 mins, then stir in the cream and parsley. Season, tip into a pie dish and leave to cool.
2. Heat the oven to 200C/Fan 180C/ Gas 6. Unroll the croissant dough and cut into squares. Cover the surface of the pie with the dough, patch working so there are no gaps. Bake for 20 -25 mins until the dough is puffed and golden.