

Roast Chicken Pot Pies



Serves 4 Prep 30 mins + cooling Cooking 30 mins Easy

Ingredients

25g unsalted butter + 1tsp
200g sage & onion stuffing, rolled into 8 balls (from dried, use reconstituted weight)
3 sprigs thyme, leaves only
2 tbsp plain flour
100ml white wine
650ml chicken stock
200g leftover roast veg (e.g. carrots, parsnips, potatoes)
250g roast chicken, shredded
320g all-butter puff pastry sheet, chilled
1 egg, beaten

1. Melt 25g butter in a frying pan and cook the stuffing and thyme until the stuffing is crisp and golden, then scoop out. Melt in another tsp of butter then stir in the flour and cook for 1 min. Stir in the wine and simmer until reduced by half. Add the stock, bring to a simmer, then stir through the veg and chicken. Crumble in the stuffing balls in chunky pieces, season, remove from the heat and cool completely.
2. Heat the oven to 200C/ Fan 180C/ Gas 6. Divide the filling between 4 individual pie tins or dishes. Cut the pastry sheet into 4 tops for the pies, and lay them on top, tucking in the edges. Use any trimmings to cut out letters or shapes for the tops. Brush well with beaten egg and bake in the oven for 25-30 mins or until browned.
3. If you haven't any leftover veg, just blanch a few potatoes until tender, toss with 2 chopped carrots, 2 chopped parsnips, some oil and seasoning, then roast for 30-40 mins at 200C/ Fan 180C/ Gas 6 until golden. Most supermarkets sell ready-roasted chicken, too.