

Sourdough Chicken Pies



Serves 4

Prep 20 mins

Cooking 20 mins

Easy

Ingredients

320g chopped cooked chicken
60g sour cream
180g fresh ricotta
2 tbsp parsley leaves, finely chopped
sea salt & black pepper
16 slices soft white bread
sesame seeds for sprinkling

1. Preheat the oven to 200C/ 180C fan/Gas 6. Place the chicken, sour cream, ricotta, parsley, lemon rind, salt & pepper in a large bowl and mix to combine. Brush one side of each slice of bread with a little butter. Place half the slices, butter-side up, on a baking tray lined with non-stick baking paper. Divide the chicken filling between the bread and top with the remaining bread slices, butter-side down. Press the edges of the bread together to seal and using a large cutter, cut a round from the bread. Discard the crusts.
2. Brush with a little more butter, sprinkle with sesame seeds and bake for 20 mins or until golden and crunchy. Serve with a simple green salad.