

Sunday Roast Leftover Pasties



Serves 3 Prep 15 mins Cooking 45 mins Easy



Ingredients

1 pack ready roll short crust pastry
200 grams chicken, lamb or pork - cooked and cut into 1/2 inch dice
1 cooked carrot
2 cooked roast potatoes
100 grams cooked swede or parsnips
20 grams cooked peas
6 tbsp. of leftover gravy
1 egg

1. Pre heat your oven to 200 C/180 C Fan/ Gas 6. Use a large mixing bowl. Take the cooked carrot and crush it between your fingers into the bowl or cut it into small dice, repeat with the swede or parsnips and potatoes, and stir in the meat, peas and gravy. Stir until evenly mixed.
2. Take the ready rolled pastry and cut out 2 or 3 circles (depending on how much pastry you have) about 15 - 17cm across or make one big one 25cm across. Firmly pack the filling along the centre line leaving a 2.5cm margin at the edges.
3. Brush all around the edge of the pastry with the beaten egg. Carefully lift up both sides of the pastry so that they meet at the top, then pinch them together to seal, ensuring there are no gaps. Carefully lift onto a grease proof lined baking tray. Now brush the entire pasty with the egg wash. Bake for 45 minutes until golden. Serve and enjoy.
4. Note: The recipe is completely versatile and can be adapted to include whatever ingredients you have left from your roast dinner. It will be great to have different pasties with seasonal vegetables throughout the year.
5. Freezable