

CREAMY CHICKEN PIE



INGREDIENTS:

- 1 tbsp olive oil
- 600g skinless, chicken breast cut into chunks
- 2 large leeks, sliced
- 2 cloves garlic, sliced
- 400ml hot chicken stock
- 1 bay leaf
- 200ml double cream
- 1 tsp lemon zest
- 800g sweet potatoes, drained
- 2 tsp lemon thyme or thyme leaves
- salt and pepper

Creamy Chicken Pie

Serves 4 Prep time 10 minutes Cook time 45 minutes

METHOD:

1. Heat the oil in a frying pan and cook the chicken pieces for 5 minutes until browned all over. Remove from the pan leaving as much oil as possible in the pan. Add the leeks and cook for 5 minutes until softened, stir in the garlic and cook for another minute. Return the chicken and any juice to the pan with the stock and bay leaf bring up to the boil. Simmer for 5 minutes to reduce the liquid a little. Remove from the heat, stir in the cream with the lemon zest and season with salt and pepper. Divide between 4 pie dishes.
2. Preheat the oven to fan 180C/200C/gas mark 6. Mash the potatoes with the thyme and some salt and pepper and top the pies, running a fork over the top to fluff up the mash. Bake for 30 minutes until bubbling and just crispy on top.



Share our passion for potatoes