



CREAMY CHICKEN POTATO - TOPPED PIE

Ingredients

- Leek
- Soft Cheese
- Chicken Breast Fillet
- Dijon Mustard
- Potatoes
- Spring Greens
- Garlic Cloves
- Carrot
- Stock Cube

PREPARATION: 45 MINS

**SPECIAL EQUIPMENT:
OVEN-PROOF DISH**

Directions

1. Preheat oven to 220°C/Gas 7, Boil a kettle and chop the **potatoes** (Skins on) into large bite-sized chunks

Add the **chopped potatoes** to a pot with plenty of **boiled water** and a pinch of **salt** and bring to the boil over a high heat.

Cook for 12-15 mins or until fork-tender, then drain and return to the pot to steam dry.

2. Whilst the potatoes are boiling, place your hand flat onto the **chicken breast(s)**, Slice in half as if you were cutting a burger bun so you are left with thinner pieces. Add the **Chicken** to a baking tray with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Put the tray in the oven for 15 mins or until cooked through, Then re-boil a kettle.

3. Whilst the chicken is cooking, wash the **leek(s)**, carefully to remove any grit from between the leaves, then, top, tail and slice finely. Top, tail and dice the **carrot(s)**.

Heat a large pan with **butter** (15g per person) over medium heat. Once melted, add the **Chopped Leek** and **carrots** with a pinch of **salt** and cook for 4-5 mins or until beginning to soften.

4. Meanwhile, Peel and finely chop (or grate) the **Garlic**

Dissolve the **Stock Cube** and **Dijon Mustard** in **boiled water** (400ml) Once the vegetables have softened, add HALF the **chopped garlic** with 1-2 tbsp **flour** and cook for 30 seconds.

Add the **stock** and **soft cheese**, bring to the boil over high heat and cook for 3-4 mins or until thickened.

5. Once the chicken is cooked, Transfer it to a clean board and shred it apart using two forks (This technique is known as 'pulling') Return the **drained potatoes** to a low heat with knob of **butter** and a splash of **milk**, season with a generous pinch of **salt** and **pepper** and mash until smooth.

6. Add the **pulled chicken** to the sauce and some **pepper** and give everything a good mix. This is your **creamy chicken filling**. Transfer the **Filling** to an oven proof dish and top with **mash**. Place the dish in the oven for 15-20 minutes or until bubbling and golden.

7. Once the pie is almost done, Rip the leaves off the **spring greens**, discard the tough stalks and chop finely. Heat a separate large pan with a knob of butter over medium heat and add the sliced **spring greens** and the remainder of the **garlic** and cook for 3-4 mins or until tender with a bite - this will be your **garlicky greens**.

8. Serve the **Creamy Chicken potato-topped pie** with the **garlicky greens on the side**.