

Rescue Recipe

this recipe is great for using up left-over ham and chicken



chicken, Ham and Mushroom Pie

Ingredients

- 175gm shortcrust pastry
- 225gm cooked leftover chicken and ham chopped
- 50g of fried mushrooms
- 25gm margarine
- 25gm flour
- Salt and pepper to taste
- 150ml milk

A delicious, belly-warming pie originally made by Mrs Roy during harvest time to keep everyone full of energy. It is ideal to make from any leftover chicken, ham and mushrooms. The filling is very versatile and can be made into smaller pasties for a cold lunchbox filler.

Method

1. Melt the margarine in a pan and stir in the flour, gradually add the milk while stirring continually to make a smooth, thick white sauce.
2. Add the cooked chicken, ham and mushrooms and stir. Moisten the sauce with a little extra milk if necessary and season to taste.
3. Divide the pastry in 2, roll out half to cover a 19cm oven proof plate.
4. Place the filling on top and cover with the remaining pastry, seal and crimp the edges.
5. Bake in a 200°C pre heated oven for 15 minutes until the pastry is golden brown.

Recipe by

ROYS


LOVE
FOOD
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