



## CHICKEN, LEEK & MUSTARD PIE

**SERVES** 6-8    **PREP** 40 minutes    **COOK** 30 minutes

### Ingredients

6 chicken thighs  
1 large (or 2 small) leeks, finely sliced  
2 tbsp olive oil  
70g butter  
1/2 cup flour  
3 cups good quality chicken stock  
1/4 cup sour cream  
2 tbsp grainy mustard  
4 sheets puff pastry  
1 egg, lightly beaten to use as an egg wash



### Method

Preheat oven to 180°C fan bake.

Place the chicken thighs on a baking tray, drizzle with a little of the olive oil, season with salt and pepper and bake for 30 minutes or until cooked though.

Heat the remainder of the olive oil in a large fry pan and gently cook until the leek is soft and translucent. Keep an eye on them so they don't colour too much.

Melt the butter in a pot and when it begins to foam add the flour. Stir over heat for about a minute. Gradually whisk in stock, stirring until the sauce is thick and smooth, remove from the heat and add the sour cream, mustard and season with salt and pepper.

When the chicken has cooled enough to handle, shred and add to the mustard sauce along with the cooked leek.

Take a 20x30cm pie dish (or two smaller ones, so you can eat one now and freeze the other for later) and line with pastry. Pour in the pie filling and place another piece of pastry on top. Crimp the edges of the pastry together and brush over the egg wash.

Bake for 30 minutes or until the pastry is beautiful and golden and the filling is piping hot and bubbling. Take from the oven and let it sit for about 10 minutes before serving.