

WHAT'S
FOR
DINNER?

CHICKEN & VEGETABLE PIE WITH CHEDDAR CHEESE

PREP 10 MIN | COOK 35 MIN | SERVES 4



INGREDIENTS

1 pkt KNORR Chicken & Leek Soup

500ml cold milk

100g Cheddar cheese, grated

1 tbsp olive oil

25g butter

2 cloves garlic, crushed

1 large leek, sliced

2 large carrots, peeled and sliced

2 chicken breasts, cut into chunks

1 tbsp chopped fresh rosemary

Fresh salt and pepper

300g button mushrooms

1 tbsp chopped fresh parsley

300g puff pastry

METHOD

1. Start this recipe by lightly greasing an ovenproof casserole dish with a little butter and put aside.
2. Next, heat the oil and butter in a large pan and soften the garlic and leek together for 3 minutes. Add in the sliced carrots and cook for a further 5 minutes. Then add the chicken pieces to the pan, along with the button mushrooms and chopped rosemary. Season well with salt and pepper.
3. Now make up the **Knorr Mushroom Soup** - Pour the cold milk into a saucepan, add in the Knorr Soup sachet and bring to the boil, stirring constantly. Allow to simmer on a low heat for a minute, then remove off the heat.
4. Grate some cheddar cheese into the soup, stir together and add it to the chicken mixture. Sprinkle in some parsley and mix together.
5. Pour the mixture into the oven proof casserole dish.
6. Meanwhile roll out some puff pastry to cover the top of the casserole dish. Trim to size and seal to the edge of the dish by pressing the sides down with a fork.
7. Brush over some egg or milk, sprinkle with sesame seeds and put into a preheated oven at 200°C for 25 mins.