

CHICKEN & MUSHROOM PIE



Jon Camilleri

CH-EAT

INGREDIENTS

- 500g Chicken Breast
- 1 Onion
- **1tsp Olitalia Extra Virgin Olive Oil**
- **1tsp Valio Butter**
- 1/2tsp Thyme
- **200g Emborg Sliced Mushrooms (thawed)**
- **50g Emborg Garden Peas (thawed)**
- **1 packet Knorr Mushroom Soup**
- **1 tub (270ml) Elmlea Double Cream**
- 2tsp Cornflour
- 1 packet Round Puff Pastry
- Salt & Pepper

METHOD

- 1** In a large saucepan melt the butter in the olive oil over medium heat.
- 2** Add the sliced onion and sweat it for about 4minutes until it gets soft.
- 3** Cut the chicken into bite-sized pieces and add it to the onion.
- 4** Add the thyme, salt, and pepper and gently fry for about 5 minutes stirring constantly.
- 5** Add the mushrooms and peas and continue to cook until the mushrooms get tender.
- 6** Add the cornflour to the chicken and mix well.
- 7** In the meantime, mix together the cream and the mushroom soup mix in a small bowl.
- 8** Add them to the chicken and combine everything together until you get a gentle boil.
- 9** Turn off the heat and transfer it to a deep round baking dish.
- 10** Cover them with puff pastry and fold the edges to create a seal.
- 11** Brush the surface with the whisked egg yolk and create a couple of slits to let the steam out.
- 12** Bake in a preheated 200°C oven until golden brown and piping hot. Should take about 30 minutes. Keep an eye not to burn the surface.