

We had the crown of a Chicken left over as we'd used the wings and legs. We also had some Chives from yesterdays meal which we don't normally had in. So Pie it was.....

Ingredients:-

1 small Chicken crown, roasted
Pastry mix (We used Gluten Free at 89p and followed the instructions on the pack)
2 large Onions
4 large Mushrooms, sliced
Flour & Margarine to make a Roux
Fresh Chives
Fresh Parsley
Milk
Salt & Pepper to season

Method:-

(1) Fry the Onions gently until softened.
(2) Cut the Chicken into cubes.
(3) Make a Roux. (margarine and flour) Effectively you need to fry the Flour in the Margarine, add Salt and Pepper and then add milk whilst whisking. You should end up with a reasonably runny White Sauce.
(4) Add the Chicken, Onions, Mushroom, Chives and Parsley to the mix and simmer over a very low heat.
(5) All the Pie base to an oven proof casserole dish.
(6) Add the pastry, bur creative with in if you like?