

Chicken pie *(Meat main dishes)*



Preparation

Preheat the oven to 200 °C. Take a pan and melt a knob of butter with a little oil. Add the chicken strips and stir for 5 minutes until browned. Then add the washed and sliced mushrooms and onions. Mix well, then add a spoonful of flour and mix again. Then add the mustard, sour cream, thyme, chicken broth, salt, pepper and nutmeg. Stir well and let the sauce reduce. When the sauce has thickened to a creamy consistency, pour it into an ovenproof baking dish. Roll out the pastry and cover the contents of the pie and dish, cut off the excess pastry and seal the edges. You can use the excess pastry to make decorations for the top of the pie. Brush with egg yolk, then bake for 25 minutes.

Tips

If you want to make your chicken pie even more substantial, cover the base of your oven dish with puff pastry too. Your crispy shell will now envelop the whole filling!

Trivia

In English the word "pie" indicates a sweet or savoury filling with a crusty pastry topping, baked in the oven.

Information

Preparation 45 minutes

Total Time 25 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Puff pastry (A roll of ready-made puff pastry)

Chicken 800 grams (Cut into 1cm strips)

Mushrooms 300 grams (mixed)

Leek 200 grams

Oil

Butter

Egg yolks 1 unit

Thyme

Mustard (1 tablespoon of mustard)

Sour cream (1 tablespoon of sour cream)

Plain flour (1 tablespoon of flour)

Salt

Pepper

Nutmeg

Stock 300 millilitres (chicken)