



PERI CHICKEN POT PIE

Serves: 4

Prep Time: 1 Hour

Ingredients:

500g chicken thighs, skin off and bone out	25g all-purpose flour
1 tbsp Jars of Goodness Peri Peri Sauce	25g salted butter
100g carrots, peeled and cut into small dice	500ml milk
100g green beans, trimmed and cut into 2cm pieces	Salt to taste
100g sweetcorn	Puff pastry sheets
100g broccoli florets, prepped and cut into small pieces	1 egg yolk
1 tbsp milk	

Method:

- Preheat the oven to 150C.
- Clean the chicken thighs and ensure there is no cartilage or bone fragments.
- Place the chicken in a clean bowl, add the peri peri sauce and a good pinch of salt. Toss to coat all the pieces of chicken. Place in an oven proof dish and bake in the oven for approximately 25 minutes or until the chicken is cooked through.
- While the chicken is cooking, blanch all the vegetables. Blanch the vegetables separately to avoid uneven cooking. Blanch as per below:

Carrots: 5 minutes

Green beans: 3 minutes

Sweetcorn: 2 minutes

Broccoli: 5 minutes

- Mix all the blanched vegetables together and keep to one side.
- Once the chicken is cooked, remove from the oven and allow to cool. There will be liquid that comes off the chicken... keep this! It shall be added to the white sauce.
- Prepare the white sauce:

Add the butter and flour to a medium size saucepan over a medium heat. Once it is smooth and lightly golden add the milk little by little and whisk in between each addition to ensure a smooth and silky white sauce. Once all the milk has been added, add the liquid from the chicken and allow the sauce to come to the boil and keep on a simmer for 2 minutes. Taste the sauce and add salt if required.

- Whilst the sauce cools slightly, cut the chicken into smaller chunks. Add this along with the vegetables to the white sauce and stir to combine.
- Place in an oven proof dish and allow to cool. Whilst it is cooling, roll out the store bought puff pastry to a thickness of 2mm and cut to fit your oven proof dish. Use a knife to cut 2 slashes about 3cm in length each, through the pastry to allow steam to escape whilst cooking.
- Preheat the oven to 180C (fan assisted) 200 (non fan assisted).
- Whilst the oven is heating up, mix the egg yolk and 1 tbsp milk together until combined and brush on top of the pastry. Bake in the oven for approximately 20 minutes or until the pastry is golden and the filling is bubbling.