



Chicken and Vegetable Pies

Ingredients

250 grams Edible Gems Fresh Peas
300 grams chicken tenderloins, cut into small pieces
2 large cup mushrooms, sliced
1 large onion, sliced
1 leek sliced
2 garlic cloves chopped
¼ cup chopped parsley
1 ½ cups hot chicken stock
½ tsp salt
¼ tsp pepper
1 heaped tbsp plain flour
2 tbsp olive oil
1 beaten egg
375gm premade pastry or pastry sheets



Instructions

Heat oil in a large frypan until very hot, add chicken and toss till browned all over, set aside and cover to keep warm. Turn pan down to low heat, add more oil and onions, cook with lid on for 5 minutes till coloured. Add mushrooms, salt and pepper and cook further 5 minutes. Add flour, make sure all cooked through. Add 1 cup of stock and fresh peas, stir until starts to thicken. Add rest of stock and chicken, cook for 5 minutes until stock has reduced and sauce is thick. Line large muffin tins or medium baking dish with rolled out pastry or pastry sheets, blind bake for 10 minutes. Add mixture to pastry, top with pastry, baste with egg wash, and bake in moderate oven for 20 minutes.

Serves 4-6 people

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