



## CHICKEN HOT PIE (LEFTOVER MONDAY)



Serves 2  
Calories 550

### Ingredients

- 200g cooked chicken left over from Sunday roast chicken
- 3 sticks of celery, sliced thinly
- 4 tsp plain flour
- 1 tbsp butter
- 300ml chicken stock
- 150ml low fat milk
- 4 carrots, peeled and sliced thinly
- 50g frozen peas
- 1/3 sheet puff pastry
- 200g potatoes, peeled and chopped

### Method

Steam potatoes until tender

Combine celery and flour in a bowl

Place butter in pot over medium heat until melted

Now add the celery and cook for 4 - 5 minutes until celery softens slightly

Now add the chicken stock and milk and bring to the boil

Reduce heat and allow to simmer as the sauce thickens

Add the carrots and peas and allow to simmer for 10 minutes

Add the potatoes and cooked chicken to the vegetable mixture and simmer until heated through



Place chicken and vegetable mixture into ovenproof dish and top with pastry

Crimp edges of pastry with a fork and pierce with fork to allow steam to escape

Place in oven at 200C until pastry has browned