

Chicken, Leek & Bacon Pie



SERVES 6



PREP TIME **15 mins**



COOKING TIME **75 mins**

Ingredients

4 tsp of *Carla's Tuscan Blend*
650g chicken breasts
2 tbs olive oil
100g bacon lardons
2 leeks, sliced
3 tbs plain flour
300ml chicken stock
200g crème fraîche
100g frozen peas
1 ½ tbs Dijon mustard (optional)
1 egg, beaten
375g sheet puff pastry

INSTRUCTIONS

1. Season the chicken with some salt and pepper. Heat 1 tbs oil in a deep frying pan on medium-high heat and fry the chicken for 3-4 minutes on each side until lightly golden, then transfer to a plate.
2. Add the bacon to the pan and fry for roughly 5 minutes, until golden.
3. Add another tbs of oil into the pan, along with the leeks and 3 tsp of *Carla's Tuscan* seasoning, and continue frying for another 5 minutes until the leeks are starting to soften.
4. Sprinkle the flour over the leeks and bacon, stirring until combined. Meanwhile, prepare the stock with boiling water, add to the pan and stir well.
5. Slice the chicken and return to the pan. The chicken will finish cooking when the pie is in the oven.
6. Then stir in the peas, crème fraîche, 1 tbs of mustard and the remaining 1 tsp of *Tuscan* seasoning, and let it all bubble for a couple of minutes.
7. Remove the pie filling from the heat and pour into a large rectangular pie dish. Whisk the egg with the remaining ½ tbs of mustard to make a glaze for the pastry.
8. Heat the oven to 200 degrees (180 fan). Spread some of the egg glaze around the edge of the dish so the pastry has something to stick to. Then unroll the sheet of pastry and place on top of the pie. Crimp the edges against the side of the dish and trim away any excess pastry.
9. At this point, you can cover the pie, and freeze (it will keep for up to 3 months, as long as it is well covered)
10. If you are eating straight away, brush the remaining egg glaze over the top of the pie, and make a small steam hole in the middle.
11. Bake for 40 minutes until the pastry is golden and puffed, and the filling is piping hot.

Carla's product used in this recipe: [Tuscan Blend](https://www.carlasfoods.co.uk)
www.carlasfoods.co.uk

Eggsp

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