
GRACE'S LEFTOVER CHICKEN PIES

For 4
people



Ingredients

1 cube butter
Plain flour
Milk
Shredded chicken
Frozen mixed vegetables
Cheese (optional)
Canola oil spray
1 sheet shortcrust or puff pastry
1 egg, beaten
Breadcrumbs
Salt and pepper

Method

1. Preheat oven to 200C.
2. To prepare the white sauce, melt the butter in a saucepan over low heat. Add a couple of spoons of flour and mix, then slowly add the milk. Stir until the sauce thickens.
3. Add chicken, vegies and cheese to the sauce, stir to combine and season to taste.
4. Grease four ramekins or pie dishes and line the base with breadcrumbs.
5. Fill with the sauce and top with a lid of pastry. Brush the pastry with egg and prick with a fork to allow air to escape.
6. Bake for 20-25 minutes until pastry is golden. Serve as is, or with a green salad!

Enjoy!

Seeking
God's Grace