

#### INGREDIENTS

OLIVE OIL....15ML
FARMSTEAD FARM QUALITY CHICKEN BREAST
FILLETS - SKINLESS 180-200G....700G
EVERYDAY FAVOURITES DICED ONIONS
(FROZEN)....25G
KNORR PROFESSIONAL GARLIC PUREE....20G
GOLD POTATOES, CUBED....200G
FROZEN PEAS AND CARROTS....200G
EVERYDAY FAVOURITES SALTED BUTTER....60G
ALL-PURPOSE FLOUR....50G
CHICKEN BROTH....500ML
EVERYDAY FAVOURITES WHITE BREAD & ROLL MIX....1
SALT & PEPPER....TO TASTE

# FARMSTEAD ONE-SKILLET CHICKEN POT PIE



## **METHOD**

- 1....PREHEAT OVEN TO 400°F/200°C, GAS MARK 6
- 2....HEAT THE OLIVE OIL OVER A CAST-IRON SKILLET, SEASON THE CUBED CHICKEN WITH SALT AND PEPPER AND FRY UNTIL NO LONGER PINK. REMOVE CHICKEN AND SET ASIDE.
- 3....TO THE SAME SKILLET, ADD THE ONIONS AND GARLIC. SAUTÉ UNTIL TRANSLUCENT.
- 4....ADD POTATOES AND SAUTÉ ABOUT 5 MINUTES.
- 5....ADD PEAS AND CARROTS, AND STIR AGAIN.
- 6....ADD THE BUTTER TO THE VEGETABLE AND ALLOW TO MELT.
- 7....SPRINKLE THE FLOUR. COVERING THE VEGETABLES. AND OUICKLY STIR TO AVOID LUMPS.
- 8....POUR IN CHICKEN BROTH, BRING TO A BOIL AND SIMMER TO THICKEN SAUCE.
- 9....SEASON WITH SALT AND PEPPER. REMOVE FROM HEAT.
- 10.....PLACE PIE DOUGH OVER THE CHICKEN AND VEGETABLE MIXTURE, AND SEAL ALONG THE EDGES OF THE SKILLET WITH YOUR FINGERS.
- 11....BAKE FOR 25-30 MINUTES OR UNTIL GOLDEN BROWN



# FARMSTEAD ONE-SKILLET CHICKEN POT PIE





#### INGREDIENTS

EVERYDAY FAVOURITES CARAMEL APPLE CRUMBLE PIE 160G....x1

YARDE FARM PREMIUM DAIRY CLOTTED CREAM VANILLA ICE CREAM....x1 SCOOP

CARNATION DULCE DE LECHE....20G

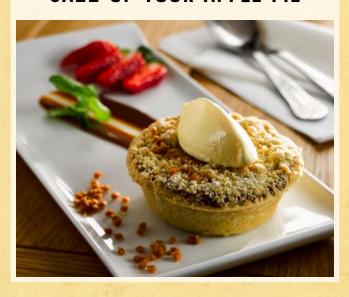
SALTED CARAMEL PIECES....10G

TATE & LYLE ICING SUGAR DUSTING OF SPRIG OF FRESH MINT

FRESH STRAWBERRIES

SERVE ON SIMPLY WHITES RECTANGULAR PLATE

### JAZZ UP YOUR APPLE PIE



#### METHOD

- 1.... REMOVE THE PIE FROM THE FOIL BY PUSHING UP FROM THE BASE. PLACE IN A SUITABLE DISH AND COOK FROM FROZEN IN THE OVEN AT 160°C FOR 35 MINS.
- 2....SPREAD THE DULCE DE LECHE SAUCE ACROSS THE PLATE AND PLACE THE PIE ON THE OTHER SIDE OF THE DRIZZLE.
- 3....TOP THE PIE WITH A QUENELLE OF CLOTTED CREAM ICE CREAM.
- 5....FINISH WITH SLICED FRESH STRAWBERRIES, A SPRIG OF MINT, DUSTING OF ICING SUGAR AND A SCATTERING OF SALTED CARAMEL PIECES.



## JAZZ UP YOUR APPLE PIE



