

# BRITISH PIE WEEK

## FARMSTEAD ONE-SKILLET CHICKEN POT PIE

### INGREDIENTS

13644	La Espanola refined olive oil tin	15ml
	Farmstead chicken breast 150-180g	700g
01623	Diced onions	25g
01456	Everyday Favourites garlic purée	20g
	Gold potatoes, cubed	200g
	Frozen peas and carrots	200g
01587	Everyday Favourites salted butter	60g
	All-purpose flour	50g
	Chicken broth	500ml
60749	Everyday Favourites white bread & roll mix	1

### 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 for about 5 minutes
- 5 Add peas and carrots, and stir again
- 6 Add the butter to the vegetables and allow to melt
- 7 Sprinkle the flour, covering the vegetables, and quickly stir to avoid lumps
- 8 Pour in the 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



ON THE MENU TODAY!  
**FARMSTEAD  
ONE-SKILLET  
CHICKEN POT PIE**



A large, golden-brown, flaky pie is shown in a metal tray. The pie has a thick, layered crust and is filled with a dark, meaty filling. The text "BRITISH PIE WEEK" is overlaid on the image in a bold, white font with a dark outline.

# BRITISH PIE WEEK