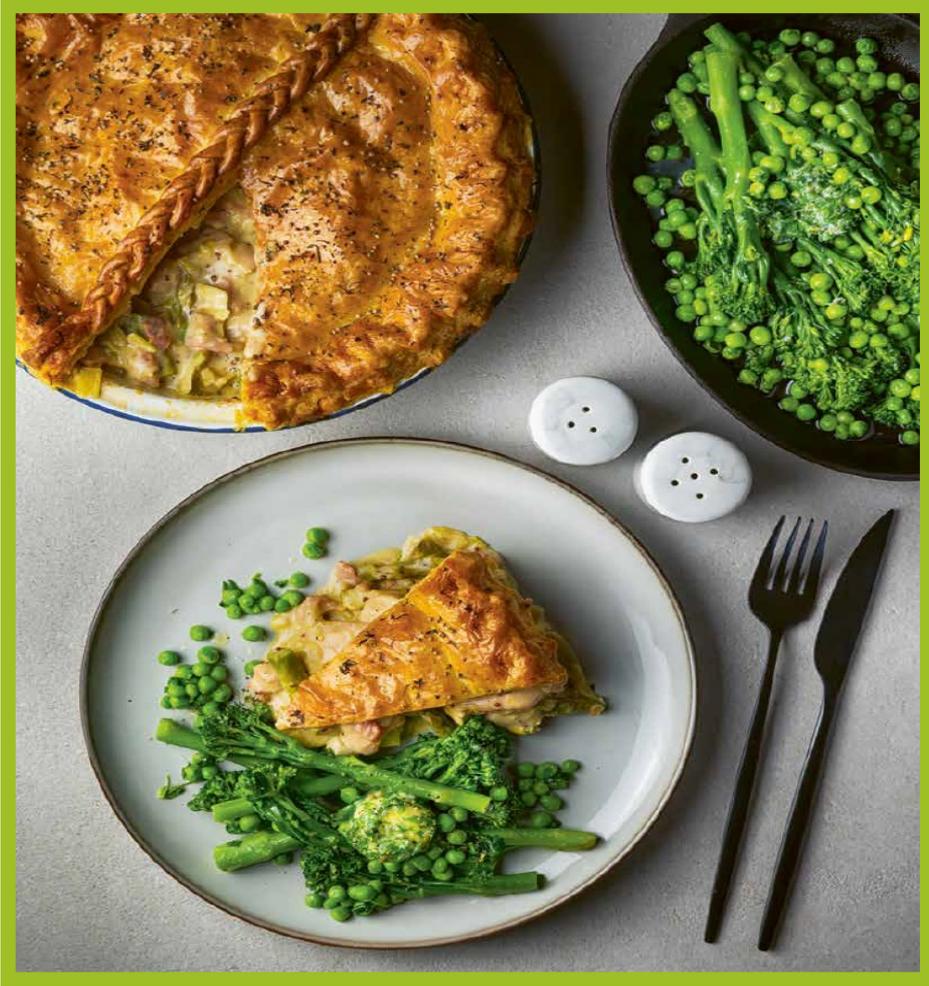




Chicken, Bacon and Leek Pie



Prep



Cook



Set table



Serve

Recipe from 'Omnivore' by Jim Brisby and Simon Woods published by Cranswick PLC 2025.

You will practise:



chopping



frying



tasting safely



Chop & Change

Building resilience
not reliance





Meal information

Chop & Change



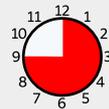
Preparation time



30 minutes



Cooking time



45 minutes



Serves

6  people



Nutrition in each serving:



Calories
(kcal)

934



Protein
(g)

51



Carbohydrate
(g)

39.9



Fat
(g)

65.4



Fibre
(g)

9.1



Ingredients

Chop & Change



For the chicken pie:



50g butter



1 small onion, peeled and chopped



100g dry cured bacon lardons



2 cloves of garlic, peeled and chopped



400g diced chicken breast



400g diced chicken thigh



1 leek, trimmed and diced



1 tablespoon plain flour



2 sprigs of thyme, leaves only, chopped



1 chicken stock cube, crumbled



200ml double cream



2 bunches of asparagus cut into 1 inch lengths



2 tablespoons wholegrain mustard



1 pack of all-butter puff pastry



1 large free range egg, beaten (for the egg wash)



3g yellow mustard seeds



1g dried parsley



sea salt

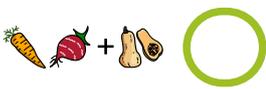


cracked black pepper



Ingredients

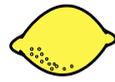
Chop & Change



For the vegetables:



25g of butter at room temperature



zest of half a lemon



10g parsley, leaves only, chopped



400g purple sprouting broccoli



400g frozen peas



cracked black pepper



sea salt



Equipment

Chop & Change



oven



2 saucepans



pie tin



chopping board



knife



zester



measuring jug



pastry brush



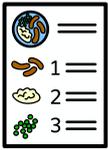
tablespoon



teaspoon



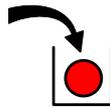
weighing scales



Method for the chicken pie



1. Place a heavy based saucepan on a medium heat.



2. Place butter in the pan to melt.

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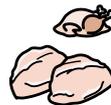


3. Add the onion, bacon, salt, pepper and garlic.



4. Sweat until the onions are soft and golden.

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5. Add the chicken breast and chicken thigh.

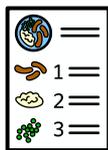


6. Fry until the chicken is golden brown.

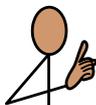
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7. Add the leek and cook until it starts to soften.



Method for the chicken pie

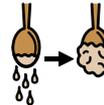
8. It should  take  around 1  minute for the leeks  to soften. 

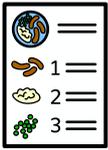
9. De-glaze  the pan  with a splash of water. 

10. Add  the flour,  thyme  and more  salt and pepper. 

11. Cook  for 1 minute  stirring  the flour  continuously. 

12. Add  the stock cube  and cream  and stir  continuously. 

13. Cook  until  the sauce  starts to bubble  and thicken.  

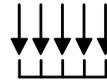
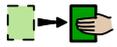


Method for the chicken pie

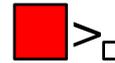
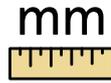
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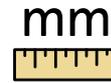
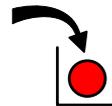
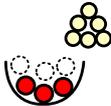
14. Add the asparagus and mustard.



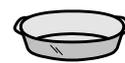
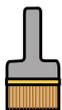
15. Transfer to a pie tin and allow to cool completely.



16. Cut a circle of puff pastry 15 mm larger than the pie tin.



17. Cut some of the left over pastry into 15 mm strips.



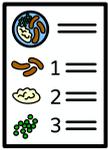
18. Brush the beaten egg around the edge of the pie tin.



19. Line the edge of the pie tin with the pastry strips.



20. Place the pastry lid on top of the pie.



Method for the chicken pie



21. Press down the edges of the pie lid.



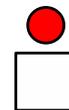
22. Crimp the edges of the pie with your fingers or a fork.



2x



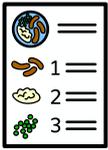
23. Brush the pie lid twice with the beaten egg.



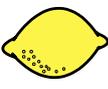
24. Sprinkle the mustard seeds and dried parsley over the pie lid.



25. Place in the oven for 35 minutes until the pastry is golden brown.



Method for the vegetables

1.  Mix  the butter,  lemon zest  and  parsley, and  salt and pepper.

2.  Add  a pinch of salt to  a pan of  water.

3.  Bring the pan to the boil. 

4.  Add  the broccoli and  peas and  cook for  2  minutes.

5.  Drain  the broccoli and  peas and  put in  a warm  bowl.

6.  Place  small pieces of  the parsley  butter  on top.

7.  Serve  immediately with  the pie.