

Chicken and Leek Pie

A creamy chicken and leek filling under golden pastry

DIFFICULTY Medium
COURSE Main
CUISINE British



PREP
25 min



COOK
40 min



TOTAL
65 min



SERVES
6



FREEZES WELL
Yes

01 Ingredients

- 30g butter
- 3 leeks, washed and sliced
- 600g chicken thigh fillets, diced
- 2 tbsp plain flour
- 250ml chicken stock
- 150ml cream
- 1 tsp fresh thyme leaves
- 1 tsp Dijon mustard
- ½ tsp salt
- 2 sheets store-bought puff pastry, or 1 batch shortcrust pastry
- 1 egg, beaten, for brushing

02 Method

1. Preheat the oven to 200C. Melt the butter in a large pan and cook the leeks over medium heat for 5 minutes until soft. Remove and set aside.
2. Brown the chicken in the same pan in batches for 5 minutes, then return the leeks.
3. Sprinkle over the flour and stir for 1 minute. Gradually add the stock, cream, thyme, mustard and salt. Simmer for 10 minutes until thick.
4. Cool the filling for 10 minutes, then spoon into a 1.5 litre pie dish.
5. Cover with pastry, press the edges onto the rim and trim. Brush with egg and cut a slit in the centre.
6. Bake for 25-30 minutes until the pastry is deep golden and the filling is bubbling.

04 Common mistakes

- **Putting pastry on a hot filling** — the steam makes the base soggy and the pastry slumps; let it cool slightly.
- **Under-cooking the sauce** — it must be thick before it goes in the pie or it will run.
- **Not washing the leeks** — grit hides between the layers; slice them and rinse in a bowl of water.

03 Notes & substitutions

- Use leftover roast chicken instead of raw: skip the browning and add it with the stock.
- Add bacon, peas or mushrooms for variety.
- Replace the cream with milk for a lighter filling.
- Make individual pies in ramekins and reduce the bake time to 20 minutes.

05 Storage & leftovers

FRIDGE	Up to 3 days; reheat slices in a 180C oven for 15 minutes.
FREEZER	Freezes well, baked or unbaked, for up to 3 months. Bake from frozen, adding 20 minutes.
FILLING ONLY	The filling alone freezes for 3 months; thaw before topping with pastry.