

Recipe 4



CREAMY CHICKEN PIE

This is a total cheat of a pie - it's super easy and it tastes great.

Serves: 4

Done in: 60 minutes

Ingredients

For the filling:

- 500g frozen cooked sliced chicken (defrosted)
- 1 ½ mugs of frozen vegetables
- A couple of handfuls of mushrooms
- 1 tin of cream of chicken soup
- Salt and pepper

For the mash:

- 4 large potatoes
- 4 tbsp milk
- 1 chicken stock cube (optional)



@fulltimemeals
#fulltimemeals

Method

1

Pop the oven on at 200C.

2

Starting with the mash, peel and chop the potatoes into chunks and add them to a saucepan. Cover with water from the tap and bring this to the boil over a high heat. Then reduce the heat so that it's bubbling very gently at a simmer, and cook for 10-12 minutes until the potatoes are soft.

3

Meanwhile, prepare the filling. Tip the defrosted chicken into a shallow ovenproof dish, then add the frozen vegetables. Chop the mushrooms in half and add these too. Next, pour over the tin of soup, stir it all together and add a bit of salt and pepper. Leave this aside while you finish off the potatoes.

4

Drain the potatoes and crush them with a fork or masher. Stir the milk into the mash and add a bit of salt and pepper, then spoon this evenly on top of the chicken filling. If you like, crumble a chicken stock cube over the top to give an extra boost of flavour!

5

Cook in the hot oven for 40-45 minutes until the top is golden brown. Let it stand for 5 minutes before spooning onto plates - and dig in!