

Leftover Smoked Chicken and Ham Pie

Serves 6 as a main course



Ingredients

750g Smoked Chicken, Ham (and even Welsh Dragon Sausage!)

2 leeks

A white onion

6 mushrooms

1 pint whole milk

Small bunch of tarragon

Plain flour

Block of puff pastry

1 egg

Pot of Dijon mustard

Black Pepper

Preheat your oven to 180°C

Cut up your leftover smoked chicken, sausage, and ham into bitesize pieces.

Finely slice your leeks and onions.

Place the leeks and onion in a frying pan with a splash of olive oil. Gently brown them before adding chicken, sausage, ham pieces and mushrooms.

Stir in a large handful of chopped tarragon, and then add 2 heaped tablespoons of flour.

Mix in the flour ensuring that it is absorbed, then slowly add the milk, each time stirring to combine. Continue stirring until you have a thick pie filling. Season with pepper and remove from the heat.

Pour the contents of your frying pan into a heat proof dish and lay your thinly rolled puff pastry on top.

Trim the sides and brush the top with an egg yolk.

Place in the oven for 30 minutes or until the pastry has puffed up and it golden.

Enjoy with a dollop of Dijon mustard!