

# CHRISTMAS LEFTOVER SMOKED CHICKEN AND HAM PIE

Serves 6

## Ingredients

750g [Smoked Chicken](#) and [Ham](#)

2 leeks

1 white onion

6 mushrooms

1 pint whole milk

Bunch of tarragon

2 tbsp Plain flour

Block of puff pastry

1 egg yolk

[Fino Olive Oil](#)

[Dijon mustard](#)

[Salt](#) and black pepper



Preheat your oven to 180c

Cut up your leftover [Smoked Chicken](#) and [Ham](#) into bitesize chunks.

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 the [Smoked Chicken](#) and [Ham](#) chunks, and mushrooms.

Add a large handful of chopped tarragon. Stir 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 [salt](#) and pepper then 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 is golden.

Serve with a salad and enjoy your pie with a dollop of [Dijon mustard!](#)