

Thai Spiced Chicken Pie

Serves: 6 people

Need 6 x 300ml pie dishes

Take 40 mins to make and 25 mins baking, plus cooling

Ingredients:

- 6 chicken Breasts
- 2.25 tablespoons flour
- 4 tablespoons vegetable oil
- 8 finely sliced spring onions
- 250g button mushrooms
- 6 tablespoons Thai green curry paste
- 3 x 200g cartons coconut cream
- Grated zest and juice of 1 lime
- Handful of chopped coriander
- Handful of frozen peas
- 750g of Puff pastry
- Egg wash??
- Carrots??

Method:

1. Preheat oven to 200c/ Gas 6/ Fan 180c
2. Cut chicken breasts into bite-sized pieces and lightly toss in the flour.
3. Heat 2 tablespoons of vegetable oil in a frying pan over a high heat and brown the chicken for 5-6 mins. **Set Aside.**
4. Add 1 tablespoon vegetable oil to the pan and cook finely sliced spring onions and button mushrooms for 1 minute.
5. Add Thai green curry paste and cook for a further minute, stirring.
6. Add cartons coconut cream and the grated zest and juice of 1 lime.
7. Return chicken to the pan, reduce to a simmer for 5 minutes, then stir in a handful of chopped fresh coriander and a good handful of frozen peas.
8. Divide between pie dishes.
9. Roll out puff pastry to 3mm thickness. Cut 6 strips, each long enough to go around the rim of each pie dish and cut out 4 circles of pastry to cover each pie.
10. Brush the pastry circles with water, then press on each as a lid. Trim and make a few slits in the top.
11. Decorate the top with the trimmings.
12. Eggwash the pastry and bake for 25 minutes, until golden.