



This sounds like it should be well over our budget. But it was created mostly from left-overs. We had some tired looking Mushrooms, a couple of Leeks, half a cooked Chicken and half a bunch of fresh Coriander in the fridge. If it's not dead nothing goes to waste here and we really enjoyed the filling in the [Polenta Pie](#) we recent made ? if not the Polenta itself?.

So we had everything we needed to reinvent the recipe with Chicken and Gluten free pastry, which Sue had in the freezer!

Ingredients:-

100g Margarine

1 large Onion, sliced

1 clove of Garlic, minced

225g cooked Chicken, mixed vegetables (Leek, Mushrooms, Carrots, Swede etc.)

1 tbsp on Flour

A Handful of chopped fresh Coriander

½ tsp dried Basil

Juice of a Lemon

Chicken Stock

Salt and Pepper

Oil

Method:-

- (1) Prepare and chop the vegetables into bite sized pieces. The vegetables can be anything you have to hand.
- (2) Fry the Onions and Garlic with a little Oil and Margarine.
- (3) Add the meat and fry until browned.
- (4) Add the vegetables and fry until they still have a little bite.
- (5) Add the Stock, Flour, chopped Coriander, dried Basil, and Lemon Juice.
- (6) Season with Salt & Pepper and simmer gently.
- (7) Transfer to an oven proof pie dish and allow to cool slightly.
- (8) Top with Pastry (We used frozen left over home made Gluten free pastry).
- (9) Brush the pastry with an Egg wash if you prefer a more golden brown pastry top.
- (9) Place in a pre heated oven at 180C for 30 minutes or so until the pastry has browned.

We served ours with mashed Potato, Cabbage, Carrots, Leeks and gravy.