

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.