

# HEINZ

RECIPE

## Chicken and ham pie



### Serves:

6 - 8



### Preparation Time:

20 minutes



### Cooking Time:

30 - 35 minutes



With peas, carrots and french beans

### Ingredients:

- 45g plain flour
- 2 tsps dry English mustard powder
- Salt and freshly ground black pepper
- 6 large boneless and skinless chicken breasts
- 1 onion
- 55g butter
- 1 400g can **Heinz Spring Vegetable Soup**
- 1 tsps fresh parsley, chopped
- 110g thick-cut ham, cut into chunks
- 1 pack ready-rolled puff pastry
- 1 egg

### Method:

Preheat the oven to 200°C / 400°F / Gas Mark 6. Reduce the heat by 20° if using a fan-assisted electric oven.

Stir together the flour, dry mustard powder, salt and pepper. Cut the chicken diagonally into 1cm strips and coat in the seasoned flour, shaking off any excess.

Finely chop the onion and gently heat the butter in a pan. When the butter is melted, reduce the heat and add the onion. Allow the onion to cook, stirring from time to time, for about 5 minutes or until it is beginning to soften.

Add the pieces of chicken and continue to cook for 3 minutes, stirring occasionally.

Pour the Heinz Spring Vegetable Soup over the chicken.

Bring the mixture to the boil and reduce the heat to a simmer. Allow to cook gently for 5 minutes.

Stir in the parsley and chunks of ham and put the mixture into a pie dish.

Follow the pack instructions on the pastry to make a pie.

Beat the egg with a pinch of salt and brush over the pastry.

Bake in the top third of the oven for 35 minutes until golden brown.