

HEINZ

RECIPE

Creamy Chicken Pie

A rich and creamy pie the family will love & that's ready to go in the oven in 10 minutes!



Serves:

4



Preparation Time:

10 minutes



Cooking Time:

25 minutes



Season with cracked black pepper

Ingredients:

- 1 x 400g can **Heinz Cream of Chicken Soup**
- 2 tbsp of olive oil
- 2 chicken breasts, diced
- 3 leeks, washed & sliced
- 250g button mushrooms, sliced
- 4 sheets ready-made filo pastry
- Black pepper to taste

Method:

Preheat the oven to 180/200°C or Gas Mark 5.

Heat the olive oil in a saucepan, add chicken and brown. Add the leeks, cook until soft.

Add the mushrooms and the **Heinz Cream of Chicken Soup**, with a pinch of black pepper, simmer for 5 minutes.

Pour into an ovenproof dish, take approximately 4 sheets filo pastry and scrunch them on top of the filling until it is all covered.

Bake for 25 minutes or until the pastry is golden brown.

Great served with green beans and steamed carrots.

Tip: If you prefer you can use a sheet of ready-made shortcrust pastry as a topping.