



Creamy **CHEESY MINI CHICKEN PIES**



Little pies, big flavour! These golden bites are stuffed with creamy chicken and melty cheese, the perfect snackable comfort food that disappears fast!

Ingredients:

CREAMY CHICKEN AND CHEESE FILLING

- 1 medium onion diced small
- 3 tbsp butter
- 1 tbsp garlic
- 1 punnet mushrooms
- 3 tbsp flour
- ½ tsp paprika
- Generous pinch of sea salt
- 680 g chicken breast / leftover chicken cut into cubes. (about 2 - 3 chicken breasts)
- ½ cup sour cream
- ¼ cup milk or chicken stock
- 226 g cheddar cheese
- Salt and pepper to taste

FOR THE PIES

- 1.4 kg puff pastry
- 2 small eggs beaten lightly with 1 tbsp of water egg wash

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Method:

CREAMY CHICKEN AND CHEESE FILLING

- Cut the chicken breast into small cubes. Chop and prepare the rest of the ingredients / leftover chicken
- OPTIONAL step - Heat a large non-stick pan over medium high heat with 1 - 2 tbsp of vegetable oil. Place the chicken in the heated pan, and sprinkle a little salt on top. Cook for about 30 - 60 seconds to let it caramelize on one side only, without letting the chicken cook all the way through. This is just to add a little extra flavour. Work in batches to avoid overcrowding the pan. Set the chicken aside until needed.
- In a saucepan, melt the butter over medium heat. When it's hot, add the chopped onions and garlic, and sauté until the onions become translucent and start to color.
- Add chopped mushroom, cook until water is evaporated.
- Sprinkle in the flour, paprika, and salt, and mix well and make sure there are no flour lumps. Cook the flour for about 2 - 4 minutes.
- Add the chicken, sour cream, and milk. Mix well.
- Add the shredded cheese. Mix and simmer on low heat for a further 5 minutes if needed. Taste and season with salt and pepper to taste.
- Allow the filling to cool down completely before using.

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Method:

MAKING THE MINI CHICKEN PIES

- Preheat the oven to 180°C. Line baking sheets with parchment paper.
- Lightly dust your work surface with some flour. Roll out the puff pastry to about 4 - 5 mm thickness.
- Using a 3 - 3.5 inch circle cutter, cut as many circles as you can. You can also cut halves and stick them together with water to make full circles.
- Place a heaping spoonful of filling in the middle, and brush the edge of the circle with water. Place the second pastry circle on top and press down along the edge with your fingers to seal. Next, crimp the edge using a fork. Repeat with all the pastry circles.
- Set aside the prepared pies on a parchment paper-lined baking tray, until all the pies have been made (or work in batches if that's convenient).
- Bake for 20 - 25 minutes or until golden brown.

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