



CLASSIC CHICKEN PIE

HEAT LEVEL 

Enjoy the classic comfort of our Chicken Pie - a savory delight with tender chicken encased in golden pastry for a timeless and satisfying meal.

1 Hour

4 Servings



INGREDIENTS

30 ml (2 Tbsp) butter or margarine
30 ml (2 Tbsp) Spur Durky Sauce
1 medium onion, coarsely chopped
100 g button mushrooms, coarsely chopped
200 ml (1 sachet) Spur Cheddarmelt or Cheese Sauce
30 ml (2 Tbsp) chopped fresh thyme or 10 ml (2 tsp) dried
3 ml (½ tsp) Spur Seasoning Salt
Freshly ground black pepper to taste
About 700 g fine shredded white chicken (1 whole chicken, roasted and shredded)
125 ml (about 80 g) frozen green peas
400 g frozen puff pastry, thawed
1 egg and 30 ml (2 Tbsp) milk for glazing

METHOD

- 1 Heat butter and Spur Durky Sauce in a large heavy-based saucepan. Add onion and sauté for a few minutes.
- 2 Add mushrooms, Spur Cheddarmelt Sauce, thyme, seasonings and simmer for about 5 minutes. Add chicken pieces and peas, stir lightly and heat for about 5 minutes until combined. Spoon into a large, greased oven-proof dish and leave to cool completely.
- 3 Roll out pastry onto a lightly floured surface to about 3 mm thick. Place over chicken filling, decorate with left-over pastry pieces and brush with beaten egg and milk. Place pie in fridge for about 15 minutes for pastry to chill (to prevent shrinking in oven when baking).
- 4 Bake in a preheated oven at 200°C for about 45 minutes or until pastry turns golden brown.

VARIATIONS

- 1 Substitute the chicken strips with beef or lamb, or any left-over meats.
- 2 Substitute the mushrooms with any other vegetables of choice, such as chopped carrots.
- 3 Making strips of pastry into a lattice always looks amazing. Worth a try!
- 4 Instead of one large pie, make individual ones which are ideal to cook in an air-fryer.

