

## Leftover Chicken , Ham & Leek Pie



Serves	Prep Time	Cooking	Total Time	Calories
<b>6 people</b>	<b>10 minutes</b>	<b>45 minutes</b>	<b>55 minutes</b>	<b>597 kcal</b>

### Stuff that's in it:

- Pie Sauce
- 50G Salted Butter
- 50G Plain Flour
- 500Ml Chicken Stock
- 100Ml White Wine
- 1 Tbsp Dijon Mustard
- 1 Tbsp Chopped Fresh Parsely
- 30G Creme Fraiche (Half Fat )
  - Pie Filling
  - 1 Tbsp Olive Oil
  - 1 Onion (Chopped)
  - 190G Leeks (Sliced)
  - 3 Cloves Garlic (Chopped)
- 300G Cooked Chicken , Chopped (Or Use 2 Fresh, Chop, Fry All Over Until Cooked Through)
  - 370G Chopped Ham Cubes
  - 330G Sweet Potato (Peeled And Cubed )
- 1 Pack Ready Rolled Shortcrust Pastry (Or Use Your Own)

- Squirt Of Oil For Edges So Pastry Doesn't Stick

- 1 Egg (Whisked)

### **What you do:**

Pre heat your oven to 180c (fan assist)

Cook your sweet potato in a pan of hot water for 15 minutes until soft then drain.

To Make the sauce , add the butter to a saucepan and melt, then add the flour and whisk slowly until a paste forms , the add the stock gradually and continue to whisk until smooth. Add the wine and dijon mustard and stir through, then add the creme fraiche , parsley and mix into the sauce, set aside.

in a large fry pan, heat the oil then add the onion and fry for 2 minutes then add the leeks and fry everything for another 2/3 minutes. Add the garlic and heat through and then add the chicken and mix well until hot, then add the ham and heat through. Add the sweet potato and fold through the meat and onions then pour the sauce all over the mixture and gently mix everything until covered in the sauce

Transfer to a rectangle baking dish

Add the filling to the dish, then squirt the edges with oil before placing the pastry over the top of the pie filling, crimp the edges with the back of a fork then use egg wash to brush all over the oil before baking for around 30/35 minutes, once golden ,remove,slice and serve.

### **Nutrition**

- Carbs: 53g

- Fat: 28g

- Protein: 32g

- Fibre: 5g

- Saturated Fat: 12g

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