



### Chicken Pie

4 ounces of chicken per person  
1/2 pint of chicken stock or water  
One Knorr chicken stock cube  
One Knorr vegetable stock cube (IF WATER IS USED)  
1 ounce of frozen peas  
1 ounce of sweet corn  
Salt and pepper to taste  
Olive oil for frying  
One level desert spoon of Juvela flour mix

### Method

Cut the chicken into 3/4 inch cubes, and fry gently until golden brown.

Place the other ingredients except the flour in a pan and heat gently until the stock cubes have dissolved.

Add the flour to the chicken and stir to make a roux, then pour on the liquid from the pan. Stir well and return the mix to the pan.

Cook slowly until the mix thickens, then using a slotted spoon, transfer the chicken pieces and the vegetables to a pie dish. Add enough of the liquid to just cover the chicken, and reserve the rest for the sauce.

Cut a pie crust the size of the dish from short crust pastry (qv) and place this over the pie using a rolling pin if necessary. Cut two slits in the top of the pie, and bake in the oven mid way at Mark 4 until the crust is a light brown (About 30 minutes).

Serve with chips and the sauce reserved earlier



This recipe has been brought to you by The Cream Of Tartar Company Limited

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