

# Corn and Potato Topped Chicken Pie



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**Wattie's**

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**Serves:** 4-5 **Prep time:** 20 minutes **Cook time:** 45 minutes

600g	chicken breast or thigh fillets, skin removed
500g	potatoes, peeled and cut into even sized pieces
410g can	<b>Wattie's Cream Style Corn</b>
50g	butter
1	leek, sliced and cleaned
3 Tbsp	flour
1 cup (250ml)	chicken stock
½ cup	milk
1 cup	<b>Wattie's frozen Baby Peas</b>
	handful parsley leaves, chopped
¼ cup	grated cheese (optional)

1. Preheat oven to 180°C fan bake. Place the chicken in a baking dish and drizzle over a little oil. Cook for 20-30 minutes until chicken is cooked through. Cut chicken into bite sized pieces. Set aside.
2. Cook potatoes in boiling water until tender. Drain and mash. Stir through **Wattie's Cream Style Corn**. Season to taste.
3. Melt the butter in a saucepan. Add the sliced leek and cook until the leek starts to soften but not brown. Stir in the flour. Gradually add the chicken stock and milk, stirring continuously until the sauce thickens and boils.
4. Add **Wattie's frozen Baby Peas** to the sauce. Remove from the heat. Stir in cooked chicken and parsley. Season to taste. Spoon the mixture into a deep ovenproof dish or individual dishes. Top with the mashed potato and corn. Sprinkle over grated cheese if wished. Bake for 15-20 minutes, until topping is golden and filling is hot. Serve with your favourite vegetables on the side.

