

CORN AND POTATO-TOPPED CHICKEN PIE



Serves 4-5



Prep Time 20 minutes



Cook Time 45 minutes



INGREDIENTS

- 600 g chicken breast or thigh fillets, skin removed
- 500 g potatoes, peeled and cut into even sized pieces
- 410 g can **Wattie's Cream Style Corn**
- 50 g butter
- 1 leek, sliced and cleaned
- 3 Tbsp flour

METHOD

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.

- 1 cup chicken stock
- ½ cup milk
- 1 cup **Wattie's frozen Baby Peas**
- 1 handful chopped fresh parsley
- ¼ cup grated cheese (optional)

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.

TIPS

How to clean leeks

To clean the dirt from the leeks it is easy if you slice them first and then put them into a colander. Wash under running water and then drain well before using.