

## HONEY MUSTARD CHICKEN PIE



 Serves 4

 Prep Time 10 minutes

 Cook Time 40 minutes



### INGREDIENTS

- 500g chicken thigh fillets, skinless, cut into 1cm pieces
- 500g jar **HEINZ [SERIOUSLY] GOOD™ Honey Mustard Simmer Sauce**
- 1 sheet ready rolled puff pastry
- 1 egg, beaten
- 2 tsp sesame seeds (optional)

### METHOD

1. Heat a dash of oil in a deep frying pan. Brown chicken over a high heat. This may be best done in 2 batches.
2. Reduce heat. Pour over **HEINZ [SERIOUSLY] GOOD™ Honey Mustard Simmer Sauce**. Stir and simmer for 15-20 minutes, stirring occasionally until chicken is cooked. Transfer to an ovenproof pie dish and allow to cool. Top with 1 sheet of ready rolled flaky puff pastry, trimming the edges of the pastry

as necessary. Brush pastry top with a little beaten egg to glaze the pastry and sprinkle over sesame seeds if wished.

- 3.** Bake at 200 °C (fan bake) for 20-25 minutes until pastry is golden brown and filling hot. Serve with your favourite vegetables.