

Chicken, Pek, Leek and Sage Leftover Pie

This was created in honour of British Pie Week, and to use up some leftovers. You can do lots to this to improve it, like adding garlic or tarragon, you could substitute the Pek for bacon and the leeks for Spring Onions but really I wouldn't bother it's great the way it is, just serve with some boiled/mashed potatoes and a white sauce.

In this recipe I used some of my mother's home made stock. She made the stock by simply boiling the carcass of the chicken we'd had for Sunday with water. I've used a pint of stock in this instance; if you're using a cube you'd probably need 2 to a pint of water.



Ingredients

- A Glug of Oil*
- Leftover Chicken From Sunday Lunch
- Leftover Pek (Luncheon meat)
- 1 and ½ Leeks
- 1 tsp sage
- Chicken Stock
- 1 Sheet Ready Made Puff Pastry
- Flour
- Butter
- Salt and Pepper

Also Needed

- Frying Pan*
- Pie/Casserole Dish
- Spoons*
- Knife
- Chopping Board
- Wooden Spoon
- Sauce Pan

* hiding from the picture

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Method:

1	Preheat the oven to 200C	
2	Chop the chicken and Pek into small bite sized pieces. Set aside for later.	
3	Clean and finely chop the leeks, then set them aside for later.	
4	Heat some olive oil and butter in a frying pan, then gently fry the leeks until they have softened and become sticky. Keep them moving to avoid any accidental burnt leeks.	
5	Turn the heat off the leeks and start your sauce. Melt a knob of butter in a saucepan and add 1Tbs of Flour, stir until it becomes a paste.	
6	Once that's done add the chicken stock. You can of course add milk but I had homemade chicken stock. Take it off the heat and stir thoroughly, you want it to become fairly thick.	

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7	<p>Place the leeks back on a medium heat, when they are up to temperature add the pek, chicken and sage. Remember to stir thoroughly to allow all the flavours to intermingle</p>	
8	<p>As everything is pretty much already cooked, once you're happy the flavours have been spread out season and add to the pie/casserole dish.</p>	
9	<p>Pour the sauce onto the filling of the pie and mix thoroughly to ensure an even distribution of filling in the sauce.</p>	
10	<p>Egg wash the rim of the dish then place the pastry on top.</p>	
11	<p>Egg wash the pastry and prick three holes in it to allow steam to escape. Cook in the middle of the oven until the pastry is golden brown. Everything is cooked inside so you just want the pastry to look a lovely shade of goldenness.</p>	
12	<p>Once ready either eat straight away or place in the fridge and have another time. This is great hot or cold, personally I prefer it piping hot.</p>	

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I served this with boiled potatoes, broccoli and a white sauce that I made using the same process of making the sauce for the pie.



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