

Mystery Bag Meals – Chicken Stroganoff Pie

This is the first of My Mystery Bag Meals series, a series based on Ready Steady Cook. This mystery bag was set by Melanie from (www.melaniesfoodadventures.com) The ingredients were:



- Ready Rolled Puff Pastry **£1.30**
- Ready to Eat Chicken Chunks **£2.00**
- Pack of Trimmed Green Beans **£0.50**
- Tub of Crème Fraiche **£0.90**

In addition to these ingredients I also used some store cupboard ingredients, see below for a full list!



Ingredients

- Ready Rolled Puff Pastry
- Ready to Eat Chicken Chunks
- Pack of Trimmed Green Beans
- 1 Tub of Crème Fraiche
- 1 Onion
- Olive Oil
- Butter
- 1tsp Smoked Paprika
- 1 Clove of Garlic
- 1 Egg for an egg wash
- Salt and Pepper

Also Needed

- Knife
- Chopping Board
- Containers For Ingredients
- Wooden Spoon
- Pie Dish

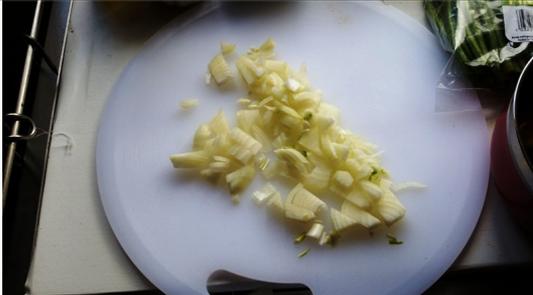
© Wheelie Good Meals 2015

For more information on this recipe or Wheelie Good Meals visit us online at

<http://www.wheeliegoodmeals.co.uk>

Mystery Bag Meals – Chicken Stroganoff Pie

Method:

1	Preheat the oven to 200 ⁰ Celsius.	
2	Chop the onion and leave to one side. It's going to cook on the hob and in the oven so you don't need to chop then finely.	
3	Like the onions chop the garlic and leave to one side.	
4	Put the oil in a saucepan and some butter, melt the butter slowly not on a high heat.	
5	Sweat the onions slowly then add the garlic, you should be careful not to burn the garlic.	
6	Add the Paprika and stir thoroughly, keep the heat medium to low so you don't burn the onions.	

Mystery Bag Meals – Chicken Stroganoff Pie

7	Add the chicken pieces and stir thoroughly, coat with Paprika and allow it to come to temperature.	
8	Add the Crème Fraiche and stir thoroughly, remember keep the heat medium to low.	
9	When the mixture has come together and it all looks like it's all amalgamated take it off the heat.	
10	Roll the pastry out, sprinkle some flour. Score a boarder around the edge of the pastry, then prick the middle area to ensure it doesn't rise. Leave to one side to top the pie.	
11	Place the filling ingredients in the pie tin.	

Mystery Bag Meals – Chicken Stroganoff Pie

12	Place the pastry on top of the pie tin, crimp the edges. Slash some slits in it, then brush with an egg wash.	
12	Place in the oven and cook until the pastry is golden brown, all pie filling ingredients are cooked all ready so it is just a case of cooking the pastry lid.	
12	I boiled the beans in some salted water, once they are cooked you can finish them in a frying pan with some melted butter.	
I served my slice of pie with the beans in the bag and some leftover mashed potatoes.		

