



UCOOK

Creamy Chicken & Mushroom Pie

with a Danish feta & toasted almond summer salad

Dive into comfort with this hug in a pastry crust! A rich filling of chicken & mushroom is topped with homemade shortcrust pastry. It's crispy, creamy, and oh-so delightful. Paired perfectly with a fresh green leaf, Danish-style feta & toasted almond salad. Dinner just got dreamy!


Hands-on Time: 50 minutes

Overall Time: 65 minutes

Serves: 4 People

Chef: Samantha du Toit

 Fan Faves

 Creation Wines | Creation Viognier/Roussanne

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Ingredients & Prep

40g	Almonds <i>roughly chopped</i>
800ml	Cake Flour
200g	Butter <i>cut into small cubes</i>
4	Free-range Chicken Breasts
2	Onions <i>peeled & roughly diced</i>
250g	Button Mushrooms <i>roughly sliced</i>
20ml	NOMU Provençal Rub
160ml	White Wine
20ml	Chicken Stock
80g	Salad Leaves <i>rinsed</i>
120g	Danish-style Feta <i>drained & crumbled</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Cling Wrap
Paper Towel
Egg/s
Milk

1. TOASTY Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. MIX THE DOUGH Preheat the oven to 200°C. Boil a full kettle. Place 650ml (about $\frac{2}{3}$) of the flour in a bowl and reserve the rest for the filling. Using your fingers, rub the butter cubes into the flour. The final mixture should look like coarse breadcrumbs. In a separate bowl, whisk together 2 eggs and a pinch of salt. Using a fork, mix the whisked eggs into the flour mixture. Using your hands, bring the dough together. You don't want to over knead the mixture! Wrap in cling wrap and set aside in the fridge.

3. FAB FILLING Pat the chicken dry with paper towel. Place a pot (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the diced onion until soft, 6-7 minutes (shifting occasionally). Add the chicken and fry on one side until golden, 2-4 minutes. Flip, cover with the lid, and fry until cooked through, 2-4 minutes. Add the sliced mushrooms and the NOMU rub. Fry until fragrant, 2-3 minutes (shifting occasionally). Using a fork, shred the chicken into smaller pieces. Add the wine and 4 tbsp of the remaining flour. Mix until the flour is incorporated. Add the chicken stock and 600ml of boiling water. Simmer, uncovered, until the sauce has slightly reduced, 6-8 minutes. Remove from the heat and season.

4. GOLDEN PASTRY Sprinkle some of the remaining flour on a flat surface. Remove the pastry from the fridge and place on top of the flour. Dust a rolling pin (or bottle) with flour and roll out the dough to 5mm thick. Spoon the pie filling into individual ramekins or a deep oven-proof dish. Carefully lay the rolled out shortcrust pastry on top of the pie filling, trim off any excess pastry, and push down the edges to seal. Lightly brush the top of the pastry with milk and use a knife to pierce a few holes in the top. Bake in the hot oven until the pastry is golden and cooked through, 20-25 minutes.

5. BRING THE FRESH To a bowl, add the rinsed leaves. Toss through the crumbled feta, the toasted nuts, a drizzle of olive oil, and seasoning. Set aside.

6. PIE TIME! Serve up a hearty helping of chicken & mushroom pie. Side with the feta salad. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	913kJ
Energy	218kcal
Protein	10.2g
Carbs	20g
of which sugars	1.3g
Fibre	1.5g
Fat	10.1g
of which saturated	4.9g
Sodium	221mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat,
Sulphites, Tree Nuts, Alcohol

Cook
within 3
Days