



# UCCOOK

## Homemade Chicken Pot Pie

with a Danish-style feta & toasted almond salad

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Samantha du Toit

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream  
Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	818kJ	5143kJ
Energy	196kcal	1230kcal
Protein	9.5g	59.6g
Carbs	16g	99g
of which sugars	1.6g	9.8g
Fibre	1.3g	8.4g
Fat	10.1g	63.2g
of which saturated	5g	31.4g
Sodium	218mg	1368mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat,  
Sulphites, Tree Nuts, Alcohol

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
10g	20g	Almonds <i>roughly chop</i>
200ml	400ml	Cake Flour
50g	100g	Butter <i>cut into small cubes</i>
1	2	Free-range Chicken Breast/s <i>pat dry &amp; roughly chop</i>
1	1	Onion <i>peel &amp; roughly dice ½ [1]</i>
65g	125g	Button Mushrooms <i>roughly slice</i>
5ml	10ml	NOMU One For All Rub
40ml	80ml	White Wine
5ml	10ml	Chicken Stock
20g	40g	Salad Leaves <i>rinse</i>
40g	80g	Danish-style Feta <i>drain &amp; crumble</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Cling Wrap  
Paper Towel  
Egg/s  
Milk (optional)  
Seasoning (salt & pepper)

**1. TOASTY** Place the 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  $\frac{2}{3}$  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 1 egg and a pinch of salt. Using a fork, mix  $\frac{1}{2}$  [all] of the whisked egg 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 onion until soft, 3-4 [4-5] minutes (shifting occasionally). Add the chicken and fry until golden and cooked through, 1-2 minutes. Add the mushrooms and the NOMU rub. Fry until fragrant, 2-3 minutes (shifting occasionally). Add the wine and 1 [2] tbsp of the remaining flour. Mix until the flour is incorporated. Add the chicken stock and 150ml [300ml] of boiling water. Simmer, uncovered, until the sauce has slightly reduced, 4-5 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 thickness. Spoon the pie filling into individual ramekins or a small, 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 or egg 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, 15-20 minutes.

**5. BRING THE FRESH** To a salad bowl, add the leaves. Toss through the 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!

**Chef's Tip** If you're feeling fancy, use a fork to create a pretty pattern on the edges of the pastry. Use any leftover egg to brush the top of the pastry before baking.