



UCCOOK

Homemade Chicken Pot Pie

with a Danish-style feta & toasted almond salad

Hands-on Time: 50 minutes

Overall Time: 65 minutes

Fan Faves: Serves 3 & 4

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 3	[Serves 4]	
30g	40g	Almonds <i>roughly chop</i>
600ml	800ml	Cake Flour
150g	200g	Butter <i>cut into small cubes</i>
3	4	Free-range Chicken Breasts <i>pat dry & roughly chop</i>
2	2	Onions <i>peel & roughly dice 1½ [2]</i>
190g	250g	Button Mushrooms <i>roughly slice</i>
15ml	20ml	NOMU One For All Rub
125ml	160ml	White Wine
15ml	20ml	Chicken Stock
60g	80g	Salad Leaves <i>rinse</i>
120g	160g	Danish-style Feta <i>drain & 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 2 eggs and a pinch of salt. Using a fork, mix $\frac{3}{4}$ [all] of 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 onion until soft, 5-6 [6-7] 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 3 [4] tbsp of the remaining flour. Mix until the flour is incorporated. Add the chicken stock and 450ml [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 thickness. 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 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, 20-25 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.