

Chicken & Corn Pies

INGREDIENTS

2 tsp olive oil
2 chicken thigh fillets, diced
1ts garlic, grated
1ts grated ginger
100g mushrooms
1/4 cup corn kernels
50mls chicken stock
1 Tbsp soy sauce
1 Tbsp corn flour
1/4 cup coriander, chopped
1/3 cup peas
4 sheets puff pastry



METHOD

Spray pie tin with non-stick spray.

Heat the olive oil in a medium frying pan over high heat and add the chicken. Cook for 5 minutes or until golden. Add the ginger, garlic, mushrooms, corn and peas and cook for 5-6 minutes or until the chicken is just cooked through. Add the stock and kecap manis.

Mix the corn flour with 2Tbs water in a small bowl, then stir into the pan. Boil for 2 minutes before adding the coriander. Transfer to a bowl, then cool in the refrigerator.

Pre-heat the oven to 180C/350F. Using a side plate as a guide cut a round from 2 sheets of pastry and line the 2 pie tins. Fill the shells with the cooled filling, and then cut 2 rounds large enough to make the lids. Top the pies with the lids. Cut away extra pastry and seal the edges with a fork. Decorate pies with pastry leaves. Prick a few holes in the lids, brush with a little milk and bake for 35 mins, or until golden.