



**A traditional turkey or chicken pie contains lots of vegetables and is the perfect dish to use up your Christmas left-overs. You can add almost anything to your pie, such as mushrooms, potatoes, sweetcorn, peas, spinach, parsnips, carrots, broad beans and even sprouts...**

**Ingredients:-**

90g butter

75g flour

1 Litre of chicken stock

A pinch of salt

Black pepper

1 tablespoon English mustard

350g cooked turkey or chicken cut into chunks or strips

125g cooked ham cut into chunks

6 leeks, cleaned and chopped

2 tablespoons chopped parsley

1 lightly beaten egg

200g ready make shortcrust Pastry

**Method:-**

(1) Preheat the oven to 220°C (425°F) mark 7.

(2) Melt the butter in a heavy based pan and add the flour off the heat. Whisk in the chicken stock and cook over a medium heat, stirring all the time until the sauce is smooth. Season well and add the mustard.

(3) Place the turkey pieces, ham and leeks in the bottom of an oval pie dish, sprinkle with the fresh parsley and pour over the sauce.

(4) Roll out the pastry on a lightly floured surface and cover the pie dish with the pastry. Brush the top of the pastry with a little beaten egg and bake in the oven for 20-25 minutes. After this time reduce the heat to 180°C (350°F) mark 4 and bake for a further 15 minutes.

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