

Chicken Pie

Allergens – Celery, Gluten, Milk

Ingredients

Quantity	Ingredient
1Kg	Chicken – Cooked & diced
150g	Margarine
150g	Plain Flour (contains Wheat)
600g	Puff Pastry (contains Wheat)
600ml	Semi-Skimmed Milk
500ml	Water
15g	Chicken Bouillon - Knorr (contains Celery)



Vegetable and Carbohydrate is provided based on the current menu

Method

1. Make a white roux sauce and add in the chicken and bouillon.
2. Place the chicken mixture in a tin and top with the puff pastry.
3. Bake at 180°C, 350°F, Gas mark 4 for 30 minutes until the pastry is crisp and golden.

Note - Additional vegetables can be added to the mixture to add bulk, additional nutrition and colour e.g., carrots, sweetcorn and garden peas.

Nutritional Content per 100g

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (g)	Carbs (g)
= 176	= 10	= 3.5	= 1.4	= 0.47	= 12.5

Portion size - Primary - 140g