



CHICKEN AND VEGETABLE PIE TM 31



Total: 45min
Preparation: 25min



0 portion(s)



Ingredients

Imported

1 onion
2 carrots
1 zucchini
50 g olive oil
frozen peas
frozen corn
500 g chicken breast cubed
250 g water
1 Tbs TM vegetable stock
concentrate
125 g cream
3 Tbs cornflour

Preparation

Place onion, carrots and zucchini into TM bowl. Chop on speed 5 for 4 seconds. Add oil and cook on 100 degrees, speed 1, for 4 minutes. Add remaining ingredients. Cook on Varoma temp, speed 1 for 20 minutes. If sauce is too runny, add a little extra cornflour and cook on Varoma temp, speed 1 for another couple of minutes to thicken. Place pie filling into puff pastry lined pie dish. Cover with another sheet of puff pastry and bake in 200 degree celsius oven for 20 minutes or until pastry has puffed and is browned.



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