

**thermomix**

**VORWERK**

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.

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

Vorwerk Thermomix ® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes.

Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: makeitperfect Source: <http://www.recipecommunity.com.au>