

# Aunty Wendy's recipes



## **Chicken, ham and mustard pie**

Serves 4

- 1 whole cooked chicken stripped from the bones
- 200g piece of cooked smoked ham, cubed. (You could use lardons if you prefer)
- 2x300g fresh four cheese sauce – or similar
- 2 tblsp grain mustard
- 2 tblsp chopped fresh parsley
- 4 tblsp frozen peas (If freezing, add these when defrosted before final cooking)
- 500g puff pastry
- 1 egg yolk
- Salt and fresh black pepper

Preheat oven to 200C, fan 180C, gas 6

Cut the chicken and ham into small chunks.

Empty the sauce into a mixing bowl, add the chicken. Ham, mustard and parsley (plus peas if not freezing) and mix well. Add salt and black pepper to taste. (Freeze at this stage if required)

Place mixture in a suitably sized oven proof dish and top with the rolled pastry.

Brush pastry with the beaten egg yolk.

Bake for about 40/45 minutes or until the pastry is golden.