








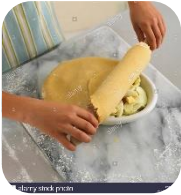




	<h2 style="text-align: center;">Easy Read Recipe On How To Make Chicken Pie</h2>
	<p>What you will need to make the Chicken Pie:</p>
	<ul style="list-style-type: none"> • 4x skinless chicken breast • 1 tablespoon of butter • Bunch of spring onions
	<ul style="list-style-type: none"> • 150g of button mushrooms • 300ml chicken stock
	<ul style="list-style-type: none"> • 1 egg • 2 large tablespoons of crème fraiche
	<ul style="list-style-type: none"> • 1 sheet of pre-rolled puff pastry • 1 heaped tablespoon of flour • 1 tablespoon of olive oil
	<ul style="list-style-type: none"> • 2 teaspoons of English mustard • A few sprigs of fresh thyme • Quarter teaspoon of nutmeg



	<h2><u>Method</u></h2>
	<p>First preheat the oven on 200c/400f or gas mark 6.</p>
	<p>Slice the chicken into strips.</p>
	<p>Next step put a large pot on med heat then add the olive oil and butter. Then add the chicken and cook for 3 to 6 minutes.</p>
	<p>Slice the mushrooms and spring onions then add to the pot.</p>
	<p>Add to the pot the 1 tablespoon of flour and stir. Then add the mustard, crème fraiche and chicken stock and stir.</p>
	<p>Pick the thyme leaves and stir into the pot with the nutmeg as well. Season with salt and pepper and leave to simmer.</p>



	<p>On a clean surface dust some flour and unroll the puff pastry.</p>
	<p>Use a small knife to make a cut in the middle of the pastry lid this is called scoring.</p>
	<p>Take the pot of chicken off the heat. Empty the chicken mixture into an ovenproof baking dish.</p>
	<p>Cover the baking dish with the pastry sheet, tucking it in at the edges.</p>
	<p>Beat the egg in a bowl, then brush it on top of the pie.</p>
	<p>Put the pie into the oven and bake for 15 minutes or until golden. Serve with veggies and enjoy.</p>