

Chicken Pie

اسم الوصفة

4

الحصص

وقت الطهي

Cedric Kelly

سعرات حرارية

تلتزم شركة نستله بروفيشنال بتقديم أفضل المكونات والمعرفة التشغيلية والدعم اللازم لعملك.

المكونات

grams 10 g Egg polish 10

grams 854 g Puffed pastry 854

grams 28 g Garlic 28

grams 341 g Chicken 341

grams 48 g Butter 48

gram 1 g White Pepper 1

grams 8 g Nutmeg 8

grams 17 g Ginger 17

grams 30 g CHEF® Chicken Bouillon 30

grams 80 g Onion 80

grams 2 g Salt 2

grams 200 ml Cream 200

grams 73 g Flour 73

grams 300 ml Milk 300

grams 119 g Red bell pepper 119

grams 145 g Green bell pepper 145

إرشادات

Preheat oven to 200°C

الخطوة 1 Cooking

Heat oil in pan over medium heat, add chopped ginger, chopped garlic, green pepper, red bell pepper, chicken and cook for 2 minutes

الخطوة 2 Cooking

Melt the butter in a pan and stir in the flour. Gradually add the Chef Chicken Powder, Cream & milk, and sprinkle nutmeg powder, stirring continuously. Reduce the heat and simmer for 4–5 minutes. Season it with salt and white pepper

الخطوة 3 Cooking

Roll out the pastry to use it to line in a pie plate and add the chicken mix. Roll out the remaining pasty to make a lid for the pie

الخطوة 4 Cooking

.Brush the edge with beaten egg and pinch the edges together to seal

الخطوة 5 Cooking

Bake in the preheated oven for about 45 minutes, or until the pastry is golden–brown

الخطوة 6 Cooking

معلومات غذائية

Saturated Fats 25 gm

Sodium 941 mg

Added Sugar 2 Tbsp

Fiber 6 gm

Fats 70 gm

Protein 42 gm

Carbohydrates 131 gm

Energy 1310 kcal