

Recipe Name	Chicken Pie
Servings	4
Cook Time	
Calories	Cedric Kelly

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Ingredients

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 grams
1 g White Pepper	1 gram
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 grams

Directions

Step 1 Cooking	Preheat oven to 200°C
Step 2 Cooking	Heat oil in pan over medium heat, add chopped ginger, chopped garlic, green pepper, red bell pepper, chicken and cook for 2 minutes.
Step 3 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.
Step 4 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.
Step 5 Cooking	Brush the edge with beaten egg and pinch the edges together to seal.
Step 6 Cooking	Bake in the preheated oven for about 45 minutes, or until the pastry is golden–brown.

Nutrition Info Per Serving

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