Recipe

creamy chicken pie

for a family of 4

Our creamy chicken pie is an irresistible blend of flavours with savoury mushrooms, fragrant leeks, herby tarragon, umami porcini and zingy wholegrain mustard. All in a creamy crème fraiche sauce and topped with a layer of puff pastry... a total classic!

Ingredients

a glug of oil

1 onion - diced

400g chicken mince

1 leek - chopped

1 punnet of mushrooms - chopped

3 garlic cloves - minced

4 sprigs rosemary - chopped

3 sprigs thyme - chopped

½ teaspoon fennel

60g butter

20g plain flour

300ml whole milk

100ml water

chicken stock - ½ cube

1tsp dried porcini mushrooms - finely chopped

25g wholegrain mustard

80g creme fraiche

6g tarragon - finely chopped

1 sheet of puff pastry

Method

pre-heat your oven to 180°C

add oil to a wide based tall side pan on medium heat

add onions and cook gently for about 15 mins until golden and caramelised

add chicken mince and brown for about 15 minutes until coloured

add diced leek and diced mushroom and pan fry to give a little colour

add minced garlic, chopped rosemary, chopped thyme, fennel seed and butter and cook all together for a couple of minutes until fragrant

add flour and mix to form a paste with the butter

add milk and water in quarter parts, mixing each time to incorporate and allow the sauce to thicken
add chicken stock, mustard and chopped dried porcini and mix well, allowing sauce to simmer gently for 15 mins

add creme fraiche and chopped tarragon and mix well

pop your mixture into a baking dish and top with puff pastry and cook for 40 minutes until the pastry is golden

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 29/10/2025.
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.