

# QUICK CHICKEN POT PIE

Cookery Principle: Casserole cookery

## Ingredients:

1 chicken thigh, cooked  
1/2 can cream of mushroom  
soup (~ 200 ml)  
125 ml peas or corn  
50 ml milk  
1 potato, cooked  
1/2 small onion, cooked  
1 ml salt  
2 ml garlic powder (opt.)  
f.g. pepper

## Pastry dough:

125 ml flour  
1/2 ml salt  
45 ml shortening  
Cold water

## Equipment:

small measures  
liquid measure  
dry measures  
metal spatula  
peeler  
French knife  
chopping board  
rubber spatula  
medium mixing bowl  
pastry blender  
fork  
rolling pin  
biscuit cutters  
small bowl  
casserole dish  
small saucepan

## **Method:**

### **Day 1:**

1. Cook chicken thigh - bake in glass cake pan for 35 - 40 minutes at 375°F with skins on.
2. Peel and dice potato. Chop onion. Cook potato and onion in boiling salted water until tender - about 15-20 minutes.
3. Cook peas/corn with potato near end of potato cooking time.
4. Drain, place vegetables into bowl, cover, label, and refrigerate overnight.
5. Place cooked chicken in custard cup, cover, label, and refrigerate overnight.

### **Day 2:**

1. Combine soup and milk in small saucepan. Add cooked vegetables and gently mix well.
2. Remove skin and bone from chicken and dice. Add to vegetable mixture. Heat on #3 until hot.
3. Pour mixture into casserole dish.
4. Prepare biscuit dough.
5. Roll dough to 1 cm thickness; cut into small biscuits and arrange on top of the chicken mixture.
6. Bake for 20 minutes until biscuit topping is golden brown and cooked throughout.