



Chicken & Vegetable Pie

Ingredients

- 20 g Butter
- 2 tsps Garlic Puree
- 500 g Chicken thigh, without skin
- 1 tbsp Flour
- 1 pkt MAGGI Creamy Carbonara Recipe Base
- 0.75 cup Milk
- 1 cup Frozen mixed vegetables
- 0.5 cup Low Fat Cream
- 1 Piece Puff Pastry, Reduced-Fat

Instruction

1. Melt butter in large fry pan, add garlic and chicken and cook for 5 minutes or until chicken is golden brown
2. Add flour to pan and stir to absorb. Mix Recipe Base with milk then add to pan and bring to the boil.
3. Stir through mixed vegetables and cream, transfer to a baking dish.
4. Top with thawed pastry sheet, using a fork to crimp and seal to baking dish. Brush with egg or milk if desired. Place into a pre heated oven at 200C, cook for 20 -25 minutes or until pastry is golden brown

Nutrition

Carbohydrates	21 g
Energy	400.42 kcal
Fats	23.91 g
Protein	26.85 g

🕒 37 Minutes

⊕ 4