



Ingredients

- 500 g Chicken breast, sliced
- 150 g Onion, sliced
- 200 g Sliced mushrooms
- 150 g Potato, peeled and diced finely
- 250 g Water
- 30 g Light sour cream
- 40 g Baby spinach leaves
- 76 g Filo pastry
- 1 pkt MAGGI 3 ways – Rich & Saucy Base

Instruction

1. Preheat oven to 200°C/180°C fan forced. Grease a deep baking dish with spray oil.
2. Heat 1 tsp vegetable oil in a large frying pan. Add chicken and cook for 5 minutes or until browned. Add in onion and mushrooms, Cook for a further 5 minutes. Add potato, combined MAGGI 3 ways – Rich & Saucy Base and water. Bring to the boil, cover, reduce heat and cook for 25 minutes or until potato is tender.
3. Add sour cream to pan, spoon into baking dish, stir through baby spinach, tear and scrunch filo pastry and place on top of pie filling. Spray with oil.
4. Bake for 20 minutes or until pastry top is browned.

Nutrition

Carbohydrates	35.97 g
Energy	362.46 kcal
Fats	9.07 g
Protein	33.16 g

🕒 55 Minutes

⊕ 4 Portions