

Chicken Pie with a touch of Pesto and Cream

Serves 4

Ingredients:

15ml Sesame seed oil
6 Skinless chicken breasts cut into large cubes.
45ml Pesto
375ml Coconut milk
400g Ready rolled puff pastry
1 Egg, beaten

Method:

1. Preheat the oven to 200°C.
2. Heat the oil in a frying pan and cook the chicken in batches (not all at once), for a few minutes until lightly golden brown.
3. Add the pesto and coconut milk. Simmer for 5 minutes or until the coconut milk has reduced slightly.
4. Spoon the chicken mixture into teacups or big ramekins.
5. Cut out circles of pastry to fit the tops of each dish leaving about a finger thick border to hang over the edge.
6. Decorate with cut outs of pastry.
7. Brush the pastry with egg. Place on a baking tray and bake for 20 minutes or until the pastry is golden and puffed up.

